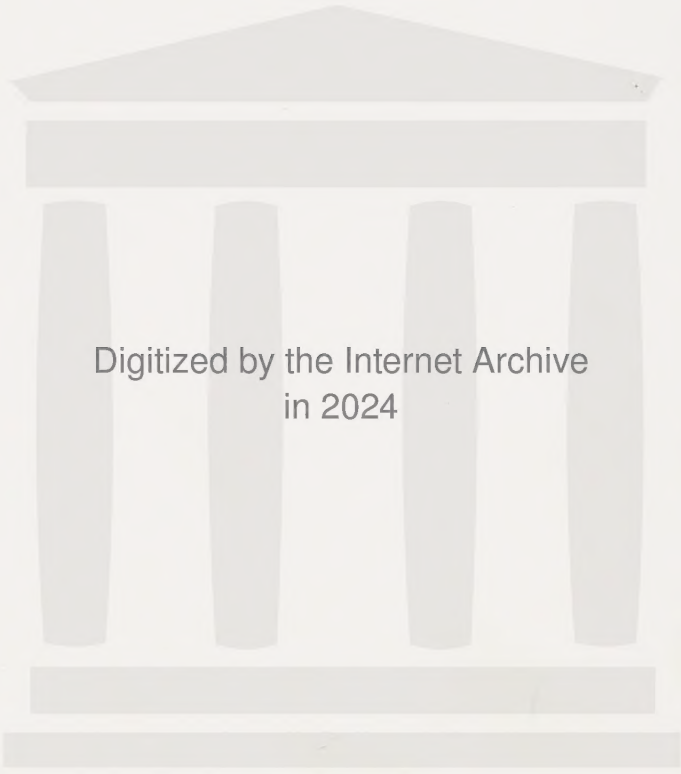
— 1920 —

Choice Recipes

by

Order of the Eastern Star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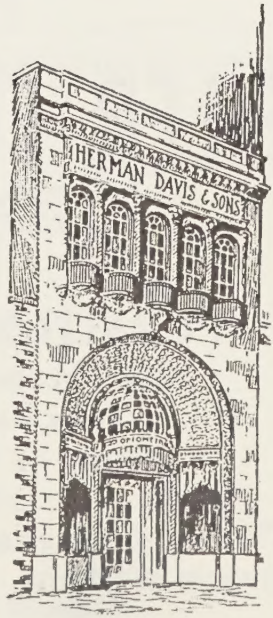

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of Sacramento

Add to your meal some merriment
And a thought for kith and kin,
And then as a prime ingredient
A plenty of wit thrown in.
But spice it all with the essence of love,
And a litte whif of play,
Let a wise old book and a glance above
Complete a well-spent day.

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FAVORITE RECIPES

of

Past Grand Matrons and Past Grand Patrons O. E. S. of California

ARTICHOKE RING

(Zella Whitford Samson, W. G. M.)

Twelve artichokes
One cup cream
One cup milk
Six eggs
One cup bread crumbs (fresh).

Boil artichokes until they can be rubbed through a colander. Add cream, milk, bread crumbs, and well-beaten yolks of eggs, and when mixed fold in the stiffly-beaten whites. Pour in greased ring, set in pan of hot water, and bake in moderate oven until firm.

Filling

One pound sweetbreads
Two calves' brains
One can button mushrooms
One pint cream
Four tablespoons butter
Four tablespoons flour.

To the melted butter, add flour and cook until foamy, add cream, stir until thick and creamy, add salt; add mushrooms and blanched sweetbreads and brains, cut in dice.

To blanch sweetbreads and brains, soak one hour in cold water, drain, cover with cold water, add one tablespoon lemon juice or vinegar, two or three cloves, dash of pepper, and a tiny piece of bay leaf, simmer about fifteen minutes; drain and remove fibers.

SPICE CAKE

(Maud E. Bowes, P. G. M.)

One cup light brown sugar
One-half cup white sugar
Two eggs
One-half cup butter
Two-thirds cup milk
Three teaspoons baking powder
Two cups flour
One teaspoon each cinnamon and nutmeg
One-half teaspoon cloves

Cream butter and sugar. Add egg yolks, well beaten, sift together flour, baking powder and spices and add alternately with the milk. Fold in the beaten egg whites and add one teaspoon lemon juice. Bake in flat pan in moderate oven.

PRUNE CAKE

(Maud Dezell Bradley, P. G. M.)

One large cup prunes (cooked and cut up in small pieces)
One cup walnuts (cut with sharp knife)
One cup sugar
One cup butter
One and one-half cups flour
One teaspoon soda
One teaspoon baking powder
Six tablespoons sour milk
One-fourth teaspoon salt
One teaspoon cinnamon
One-half teaspoon cloves
One-half teaspoon nutmeg
One teaspoon lemon extract
One whole egg
Two yolks.

Cream butter and sugar. Add prunes, eggs well beaten, milk, flour, spices, walnuts, and last the soda and baking powder. Bake in three layers (moderate oven). Put together with boiled icing.

GINGERBREAD

(My Mother's Recipe)

(Guy Woodham Brundage, P. G. P.)

One-half cup sugar, one-half cup molasses, tablespoon shortening, mix thoroughly. Add one teaspoon soda, one teaspoon baking powder, two cups flour, one cup milk (sweet or sour), one-fourth teaspoon ginger, one-fourth teaspoon of cinnamon. Cook until done.

MRS. BYCE'S PLUM PUDDING

(Lyman C. Byce, P. G. P.)

Two lbs. currants
Two lbs. raisins
One lb. suet
Three-fourths lb. brown sugar
One lb. flour (sifted)
One-half lb. chopped citron and lemon peel together

One-half lb. fine bread crumbs
One large cup molasses
One tablespoon salt
One teaspoon cinnamon
One-half teaspoon cloves
One-half teaspoon nutmeg
Two tablespoons baking powder (Royal)
One cup blanched almonds (chopped)
Eight eggs, beaten good
Juice of one lemon
Two large cooking spoons extract of rose.

Mixing Order: Flour, sugar, spice, molasses, eggs, nuts, suet, lemon, raisins and currants. Last add baking powder. Mix well. If not moist enough add sweet milk.

Grease steeple mold well, and steam ten hours if all is for one pudding. When cooked in small cans, divide time according. Serve with hard sauce or cream.

BAKED FISH

(Benj. B. Cartwright, P. G. P.)

A fish weighing from four to six lbs. is a good size, and should be cooked whole. Make a stuffing of bread crumbs, butter, salt, pepper, a little salt pork, chop fine parsley and a little onion; mix in one egg; thoroughly fill the body of fish and sew it up; lay in a large dripping pan and lay across the top three or four strips of salt pork; put a pint of water in the pan and bake one and one-half hours; baste often. Serve with the following sauce: One cup vinegar; beat yolks of two eggs with tablespoon salad oil and two tablespoons prepared French mustard and a little red pepper; then add vinegar, a little at a time; beat well together.

PUMPKIN PUDDING

(Ernest W. Conant, P. G. P.)

One cup cooked and sifted pumpkin
One-half cup bread crumbs
One-half cup sugar, beaten with yolks of two eggs
One-half cup raisins
One-half teaspoon cinnamon
One-half teaspoon nutmeg
One-half teaspoon ginger
One cup rich milk.

Blend well, and bake in quick oven forty-five minutes. Cover with meringue made with whites of two eggs, one-half cup sugar and tablespoon ground nuts. Return to oven until a delicate brown.

PENOCHE

(A large recipe)

(W. K. Chambers, P. G. P.)

Three cups light brown sugar
One cup white sugar
Level teaspoon salt
One can Eagle Brand milk (Bordens, the kind babies use)
One cup water.

Put in kettle, stir all the time while cooking as it sticks if you do not. When soft ball stage, remove and set pan in basin of cold water. Add two tablespoons butter and one tablespoon vanilla, add walnuts, pour into buttered pan, mark off in squares. This is better next day.

ALMOND TORTE

(Chlo A. Craig, P. G. M.)

Three cups ground almonds
Six eggs
Two teaspoons of baking powder
One cup sugar
One tablespoon flour

Beat yolks of eggs and sugar, add ground almonds, flour and baking powder and the beaten whites of eggs. Bake in three layers and put together with whipped cream.

Almonds are not blanched.

PINEAPPLE-PEACH SALAD

(Ada Marsh Dalton, P. G. M.)

On crisp lettuce leaf lay one slice of pineapple. Fill center with freshly grated cheese, invert a half of canned peach over cheese, cover with mayonnaise to which has been added five tablespoons of whipped cream, and sugar to taste. Sprinkle top with chopped nuts and garnish with marischino cherry.

BEE HIVES

(Anna D. Dudderar, P. G. M.)

Line custard cups with spaghetti. (Take the long spaghetti and cook until tender, leave in water until lining the cups.) Fill cups with cheese souffle and bake twenty minutes. (Set cups in cold water when setting in oven.)

Cheese Souffle

(Anna D. Dudderar, P. G. M.)

Two tablespoons butter, three tablespoons flour, blend, and add one-half cup scalded milk, one-half teaspoon salt and a dash of cayenne, then one-fourth cup grated old English cheese or young American cheese. Remove from fire and

add the yolks of three eggs beaten until lemon color. Cool mixture and fold in the whites of eggs beaten until stiff and dry. Pour in spaghetti lined custard cups and bake twenty minutes in a slow oven. Serve with creamed shrimp or crab.

SAUTE ROYAL (ENTREE)

(Mrs. P. W. Dohrmann, P. G. M.)

One medium lobster
One crab
One cup picked shrimps and fifty California oysters in their liquor.

Cut up six ripe tomatoes, one clove garlic, one large sweet pepper, one stalk celery and some parsley. Cook these together three-fourths of an hour, strain and set aside.

In another saucepan cook together one-half cup butter, one-half cup pastry cream and three tablespoons flour. When well blended add the oyster liquor, a wine glass sherry, a dash paprika and pinch of salt, and then the strained tomato sauce.

Now add the lobster, cut in dice; the shredded crab and the oysters, and cook until oysters curl on edge.

Serve hot in entree dishes with cheese-sticks.

Also delicious if made of sweetbreads and mushrooms substituted for lobster, etc.

ORANGE MARMALADE

(Effie Easton, P. G. M.)

One orange
One lemon
One grapefruit
Four pints of water
Four pounds of granulated sugar.

Fruit should be large and perfect as rinds are used. Wash fruit well, scrubbing with brush, dry thoroughly. Slice fruit without peeling thin and small. Remove seeds. Put sliced fruit into kettle with four pints of water, soak over night. In morning boil one and one-half hours (will be soft), add four pounds of sugar, boil for another one-half hour. Skim off surface impurities. Turn into glasses. When cold cover with melted paraffin, when hardened cover with the top.

This recipe will make ten glasses of A No. 1 marmalade.

BAKED STEAK

(Robert Edgar, P. G. P.)

Take a thick porterhouse or tenderloin steak, at least one inch thick; place in double roaster, cover with sliced onions and mushrooms, and over all pour a generous allowance of tomato catsup. Put a little water, season with salt and pepper, and bake in rather a slow oven for about one hour. Serve at once.

APPLE CAKE

(Louise Mae Elsensohn, P. G. M.)

One cup apples ground
One-half cup butter
One cup sugar
One cup Sun-Maid raisins
Five tablespoons water
One teaspoon allspice
One teaspoon soda
One-half cup nut meats
Few grains salt
Flour.

Put apples through food grinder; cream butter and sugar; add ground apples, mix; add water, mix; add spices, salt and soda, mix; add fruit and nuts, mix; then stir into mixture flour enough to make very stiff. Bake one hour in slow oven.

WORLD'S FAIR CAKE

(Gertrude S. Freeman, P. G. M.)

Six tablespoons of grated chocolate, three of milk, three of sugar, put in a dish and beat till thoroughly dissolved. Three eggs beaten separately. One and one-half cups sugar, one-half cup butter creamed together; two cups flour with one teaspoon baking powder, one-half cup milk, add chocolate, yolks of eggs, half of the milk and flour to half of the creamed butter and sugar; the rest of the mixture with the white of eggs. Bake in two layers.

Frosting

Two cups sugar, one-half cup milk, butter size of an egg; boil ten or twelve minutes; beat till cold.

DEVIL CAKE

(Clara A. Giberson, P. G. M.)

One-half cup boiling water, one-half cup ground chocolate and one-half teaspoon soda; set aside to cool. One and one-half cups brown sugar, one-half cup butter; cream together. Add two well beaten eggs, one-half cup sour milk, pinch of salt, two cups flour, one teaspoon baking powder, rounded; mix well. Add cool mixture last. Bake in three layers. Sweet milk may be used, in which case, use two teaspoons baking powder; but add a pinch of soda to the first mixture, on account the brown sugar and chocolate.

Filling

Two tablespoons of cocoa or chocolate, two tablespoons black coffee, one teaspoon vanilla, powdered sugar to make stiff cream.

GRAHAM BREAD

(Mary Ellen Gillespie, P. G. M.)

Two cups graham flour
One cup flour
One and one-half cups milk
One-half cup molasess
One teaspoon baking powder
One-half teaspoon soda (in molasses)
One cup raisins
Salt.

Bake about forty-five minutes or one hour.

WELSH RAREBIT

(A. Hammer, P. G. P.)

Put into chafing dish for eight to ten persons:
Four cups cheese, eastern, grated or cut up
Two rolls butter, rolls size of walnut.

Heat in pan over water dish a little, then add
Six to eight tablespoons cream.

Continue to heat until mixed, then season.
Dash cayenne
Two tablespoons Worcestershire sauce
Small amount mustard, mixed
Ten to fifteen drops tabasco sauce
Some salt.

When mixed, add:
Four eggs, beaten
One-half cup ale or stale beer

Cook until stiffening up.

Serve on crackers.

LADY FINGER CAKE

(Maude Noble Haven, P. G. M.)

Part I — Two squares unsweetened chocolate (buy Baker's chocolate in a four-square cake, and use two of the small squares), melt this chocolate in double boiler over hot water. Then beat together one-half cup sugar, yolks of four eggs, and add one-fourth cup water. Mix this with the chocolate and cook in double boiler until thick (about fifteen minutes). Set aside to cool.

Part II—One-half cup unsalted butter, one cup powdered sugar, one-half cup chopped walnuts, one teaspoon vanilla. Mix and add to Part I.

Lastly, add well-beaten whites of four eggs.

Line spring form pan with butter, then with lady fingers (split). Fill with mixture, cover with layer of lady fingers, cover with whipped cream (one-half pint), to which is added a little sugar and vanilla. Sprinkle over the top a little nutmeg. Set in refrigerator over night, or about twelve hours, before using.

Instead of Part I, may use orange flavor as follows:

Part I—One cup orange and lemon juice (four oranges, one and one-half lemons), four egg yolks (well beaten), four tablespoons flour, one-half cup sugar. Cook in double boiler until thick.

POTATO CAKE

(Ella Tyler Hall, P. G. M.)

Two-thirds cup butter
Two cups sugar
Two cups flour
One cup mashed potatoes
One-half cup sweet milk
Four eggs
One cup grated or ground chocolate
One cup chopped walnuts
Two teaspoons baking powder
One teaspoon each cloves and cinnamon
One-half teaspoon each nutmeg, allspice.

Cream butter and sugar; add yolks, well beaten; sift baking powder, flour and spice; add alternately with milk; add potatoes, chocolate and lastly whites of eggs, well beaten.

SHRIMP WIGGLE (Chafing Dish)

(Minnie Hiner, P. G. M.)

One can French peas
Two tablespoons butter
One pint bottle cream
Two cans shrimp
Two level tablespoons flour.

Melt butter and stir in flour. Then add cream or milk to desired consistency. Shred shrimps and add peas and shrimps. Season with salt and pepper to taste. Pour over crisp crackers or slices of thin toast. Will serve between six and eight people and makes a most delicious light lunch.

CREAMED SWEETBREADS

(Wm. Frank Holman, P. G. P.)

Allow sweetbreads to stand in water to which has been added one teaspoon of salt, one or two hours before cooking. Boil until tender. Cover with cold water, allow to cool and pull apart removing membrane.

Sauce

Two tablespoons flour
One tablespoon butter

One cup rich milk
One-half teaspoon salt
One-half teaspoon pepper.

Add sweetbreads to sauce, allow to cook until heated thoroughly. This may be served in ramekins or patty cases.

APPLE TORTE

(Annie M. Johnson, P. G. M.)

Peel and slice seven large apples, add two tablespoons butter and six tablespoons sugar. Cook twenty minutes, stirring continually. Beat six eggs well and add one pint of cream (sour or sweet). One tablespoon vanilla. Add all of the foregoing to the cooking apples. Steam until it thickens, stirring. Take ten cents worth of zweiback, rolled and sweetened to taste, add cinnamon. Butter a spring-form generously, line a quarter of an inch with the sweetened crumbs, pour in the filling gradually, putting crumbs on side and top. Put small pieces of butter on top and bake slowly one hour.

BLITZ TORTE

(Emma R. Leach, P. G. M.)

One cup sugar
One-half cup butter, creamed
Yolks of four eggs, beaten well
Three-fourths cup milk
Two cups flour
Two teaspoons baking powder
Vanilla.

Whites of four eggs, beaten stiff; add one cup sugar, one-half cup finely chopped nuts, spread on cake and bake.

Filling

One whole egg, one-half pint coffee cream (sweet or sour), one tablespoon corn starch, two tablespoons sugar, vanilla, pinch of salt. Cook in double boiler until thick.

CHOCOLATE POTATO CAKE

(Stella Morgan Linscott, P. G. M.)

Two cups sugar
Three-fourths cup butter
Four eggs (beaten separately)
One-half cup milk
Two cups flour
Two teaspoons baking powder
One cup ground chocolate (or cocoa)
One cup chopped walnuts
One cup chopped raisins (or currants)
One cup cold mashed potatoes
One teaspoon cinnamon
One teaspoon allspice (or cloves).

Cream sugar and butter. Sift flour and baking powder together. Mix ingredients in order given above. Bake in buttered pan one hour in moderate oven.

BISCUITS (Baking Powder)

(Delos Mace, P. G. P.)

(Makes fourteen large biscuits)
Two cups flour
Four teaspoons baking powder
One-half teaspoon salt
Two or three tablespoons fat
Two-thirds cup milk or water.

Sometimes add orange marmalade.

N. B.—Delos would not tell, but editor thinks this is the recipe he used.

CREME OMELET

(Elizabeth Mary Marshall, P. G. M.)

A piece of butter size of walnut, two tablespoons flour, one-half teaspoon salt, dash of black pepper two cups of milk. Make a cream sauce; allow cream sauce to cool. Four yolks of eggs well beaten, add to sauce whites of eggs, beat very stiff and fold in. Bake in oven.

Hot biscuits served with this omelet makes a quick luncheon dish.

GERMEA CAKE

(Fannie McCowan, P. G. M.)

Yolks of six eggs
Two cups powdered sugar
Three-fourths cup Germea
One-fourth cup stale bread crumbs
One teaspoon baking powder
One cup chopped nuts.

Add the beaten whites and bake in three layers about thirty-five or forty minutes. Serve with whipped cream between layers.

ANYTHING

"Anything that is good to eat is a favorite of mine."

JOHN McNAB, Past Grand Patron.

ESCALOPED MEAT

(Wm. J. Mossholder, P. G. P.)

One tablespoon butter
Two tablespoons flour
One and one-half cups milk or stock
One cup meat
One cup macaroni
Bread crumbs, salt, pepper and cayenne.

Brown butter in pan, add flour and cook until brown, add milk (cold), and stir until thick. Cut meat in cubes, dust with salt and pepper. If lamb or celery are used celery salt may be added. Butter baking dish, mix meat and macaroni with

sauce, add bread crumbs dusted with salt and pepper and moisten with melted butter.

CURRY OF MUTTON

(Ray Musser, P. G. P.)

One tablespoon butter
One tablespoon minced onion
One tablespoon curry powder
Two tablespoons flour
One pint stock or one and one-half cups milk
One pint mutton, salt and pepper.

Melt butter in pan, add onion and cook until slightly browned. Cut meat in cubes and add to butter and onions, brown slightly. Add sauce and cook until tender. Serve with border of boiled rice.

PLANKED STEAK WITH TOMATO SAUCE

(Ernest E. Noon, P. G. P.)

Put steak in iron baking dish. Cover with one can tomatoes; three large onions; piece garlic. Add water, let bake about two hours. Thicken sauce after removing steak, then pour over steak and serve very hot.

ORANGE MARMALADE

(Carrie M. Peaslee, P. G. M.)

Discard the thick ends of four navel oranges and slice thin through skin and pulp. Slice three lemons after removing peel and seeds. To every cup of the mixed fruit add two of cold water and let stand twelve hours, then boil thirty minutes. Measure fruit and sugar cup for cup, let mixture stand until sugar is all dissolved, then boil until it jellies (about half hour).

PINEAPPLE RICE

(Carrie Louisa Peaslee, P. G. M.)

Boil one cup rice until tender, drain, and while hot add one large cup of well-drained crushed pineapple and three-fourths cup powdered sugar. Pack in well-greased molds and chill.

Serve with whipped cream and sprinkle with chopped nuts.

SHAMROCK SALAD

(D. W. Pierce, P. G. P.)

Remove the stems from two large green peppers; cut each pepper into halves and remove the seeds.

Cream one tablespoon of butter; beat in two cream cheeses, one-half teaspoon salt, one-half tablespoon cream, and one dozen stuffed olives chopped very fine. Use this mixture to fill the prepared peppers. Press the filling in firmly and set on the ice to become chilled.

With a sharp knife cut across to make very thin slices; arrange on a bed of heart leaves of lettuce, four slices to each portion. Over all pour a little French dressing with mustard.

Pour into a bowl two teaspoons mustard (prepared); add one-fourth teaspoon salt and one eighth teaspoon pepper. Then gradually beat in three tablespoons of oil and, lastly, one tablespoon and one-half of vinegar. If desired, one-fourth teaspoon of onion pulp may be added.

ORANGE LAYER CAKE

(E. M. Porter, P. G. M.)

Three eggs, whites
One egg, yolk
Three-fourths cup milk
One and one-half cups sugar
Two cups flour
One-half cup butter
Two teaspoons baking powder
One teaspoon vanilla extract.

Beat whites of eggs very stiff, add yolk of one egg. Sift flour, sugar and baking powder three times, then stir in milk and add to the eggs. Melt butter and add last. This makes three good layers.

Put together with following filling: Juice of two oranges and grated rind of one, juice of one lemon, one-half cup of boiling water, three- fourths cup sugar, yolks of two eggs, one heaping tablespoon of flour, small piece of butter. Mix flour with cold water, add egg last. Cover cake with orange frosting.

TAPIOCA CREAM

(Frances E. Ryder, P. G. M.)

One quart milk
Three tablespoons tapioca
Three eggs
One-half cup sugar

Soak the tapioca over night in cold water; in the morning heat the milk and stir in the tapioca; when boiling, add yolks of eggs and sugar; when as thick as cream remove from the fire; when cool, flavor and spread with the whites of eggs whipped and sweetened.

SWEETBREAD SALAD

(Mabel B. Seymour, P. G. M.)

One cup sweetbreads
One cup cucumbers
Two tablespoons mayonnaise

Two tablespoons mixed seasoning
Two tablespoons whipped cream.

Allow sweetbreads to stand in water one or two hours before cooking. Add one teaspoon of salt to water and if necessary change water once. Drain and cover with boiling water, add one teaspoon salt and one teaspoon lemon juice. When tender drain and cover with cold water. When cool pull apart and remove membrane. Pare and slice cucumbers lengthwise then holding parts together cut across the other way. Mix sweetbreads and cucumbers, cover with dressing and serve at once. Garnish with lettuce leaves.

CHICKEN SPANISH FOR TEN

(Minnie Seymour, P. G. M.)

Three chickens, large fryers
One can full packed tomatoes (Del Monte)
Six dry onions (medium)
One clove garlic
Two bell peppers.

Cut up chicken and fry in one-half cup olive oil and one-fourth pound butter in Dutch oven or heavy fry pan, chop onions and peppers fine, mash garlic and fry after chicken has been taken out. Then place all together in Dutch oven and add tomatoes, one tablespoon sugar, salt to taste and cook all slowly for about one hour, or until chicken is tender but does not drop from bones. Add a little cayenne pepper if bell peppers are not hot.

SPICE LAYER CAKE

(Ivy Crane Shelhamer, P. G. M.)

One-half cup butter and one and one-half cups white sugar, creamed together. Add yolks of two eggs and one whole egg, four tablespoons molasses, one cup sour milk with one teaspoon soda dissolved in two tablespoons hot water, one-half teaspoon nutmeg, one-half teaspoon cloves, one teaspoon cinnamon, two and one-half cups flour with two teaspoons baking powder and a pinch of salt. Bake in layers.

Tutti Fruitti Filling

Two and one-half cups white sugar and one cup water boiled until mixture hardens in cold water. Pour over well-beaten whites of eggs. Add one cup chopped raisins, one cup chopped walnuts (not too fine), one cup chopped Maraschino cherries. Flavor to taste, beat well, and spread between layers and on top of cake.

SNOW PUDDING

(Maud Biglow Sibley, P. G. M.)

One tablespoon granulated gelatine
One-fourth cup cold water
One cup boiling water
One cup sugar
One-fourth cup lemon juice
Whites three eggs

Soak gelatine in cold water, dissolve in boiling water, add lemon juice, strain, and set aside to cool; occasionally stir mixture, and when quite thick, beat with wire spoon or whisk until frothy; add whites of eggs beaten stiff, and continue beating until stiff enough to hold its shape. Mould, or pile by spoonfuls on glass dish; serve with cold boiled custard.

Boiled Custard

Two cups scalded milk
Yolks three eggs
One-fourth cup sugar
Pinch of salt
One-half teaspoon vanilla.

Beat eggs lightly, using fork, add sugar and salt; stir constantly while adding gradually hot milk. Cook in double boiler, stirring until mixture thickens and a coating is formed on the spoon, strain immediately; chill and flavor. Do not cook too long as custard will curdle.

FOOD FOR PAST GRANDS

(Lena Walker Stannard)

Two cups sugar
Six eggs
Ten tablespoons cracker crumbs
One lb. broken English walnuts
One-half lb. dates, cut fine
Two teaspoons baking powder.

Bake forty-five to sixty minutes in slow oven.

ROLLED BEEFSTEAK

(James R. Tapscott, P. G. P.)

Ingredients:
One pound round steak cut thin
One cup soft bread crumbs
One-eighth teaspoon ground cloves
Pepper
One-half teaspoon salt
One small onion (chopped)
Salt, pepper and flour
Hot water or milk.

Method: Cut round steak of one-half inch thickness into pieces three by four inches. Make a stuffing of the bread crumbs, chopped onions, cloves, salt and pepper, with enough hot water or milk to moisten. Spread the stuffing over the pieces of steak, roll up each piece and

tie it with a piece of string or skewer it with toothpicks. Dredge generously with flour and add salt and pepper. Brown in beef drippings or other fat. Cover with boiling water and simmer for one and one-half hours or until tender. Remove the strings or toothpicks and serve the meat with the sauce in which it was cooked.

ICE BOX CAKE

(Dr. Lew E. Wallace, P. G. P.)

First Part—

One cup grated pineapple
One-half cup sugar
Four level teaspoons of flour and cornstarch
Four egg yolks, beaten.

Second Part—

One-half cup unsalted butter
One cup powdered sugar
Four egg whites stiffly beaten
One-half cup finely chopped walnuts
One teaspoon pistacio (if desired)
One-half pound lady fingers.

Cook first part in double boiler until very thick, stirring constantly. Set aside until thoroughly chilled. Meanwhile prepart second part as follows: Cream the butter until waxy, gradually add sugar, beat until creamy, then add flavoring and chopped nuts. Combine first and second mixtures and when thoroughly mixed fold in the stiffly beaten whites.

Line sides and bottom of tin with lady fingers, having rounded side of lady fingers next to pan. Then pour in the cold mixture, and set aside for twenty-four hours. An hour or so before serving remove cake to serving plate. Whip two cups cream, spread on cake, and trim with a border of walnuts or pecans, or drained maraschino cherries.

TAMALE LOAF

(Elizabeth B. Wheeler, P. G. M.)

One can tomatoes
One can corn
Two cups olive oil
One-fourth cup butter
One cup chipped chicken
One teaspoon salt
Two onions
Three cloves garlic
Pepper
Several chile tepins (they are nice and hot).

Cook until done, then let cool, then add:

Three eggs, well beaten
One cup milk
Two cups yellow corn meal
Season with cayenne pepper and chili powder.

Bake thirty-five minutes.

DATE PUDDING

(Kate Josephine Willats, P. G. M.)

One-fourth cup butter
One and two-thirds cups flour
One-half cup molasses
One-half cup milk
One-half level teaspoon soda
One-fourth level teaspoon salt
Cinnamon, cloves, nutmeg, mace
Three-fourths cup dates chopped (generous)
Four figs (large)
One-half cup walnuts.

Method: Melt butter, add molasses and milk, then flour sifted with soda, salt and spices. Beat well, then add fruit. Turn into well buttered individual moulds and steam two hours. Serve with whipped cream.

SPONGE CAKE

(Mary Josephine Young, P. G. M.)

Beat the whites of three eggs to a stiff froth, then carefully fold in one scant cup of sugar; flavor with lemon; beat the yolks of three eggs until light and thick; add one teaspoon of lemon juice, also one-fourth of a cup of hot water, beating the mixture continually; pour the yolks gradually in with the beaten whites and sugar, then gently fold in one cup of flour. Bake in an oblong loaf in a moderate oven.

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Recipes for Large Gatherings

TAMALE PIE

(Serves 125 people)

(Mabel Boyd Seymour, P. G. M.)

Twelve cans corn
Eighteen cup tamales
Two quarts tamale sauce
One-half lb. butter
Salt and Grandma's pepper to taste
Two quarts ripe olives
Two lbs. Tillamook cheese (grated).

Bake in large round pans three quarters or one hour in moderate oven. Serve on toasted crackers.

CREAM CHICKEN

(Will serve 75 people)

(Mary B. Dixon, D. G. M.)

Two cups cream
Eight cups milk
Five cups chicken broth
Thirty level tablespoons flour (four cups)
Thirty level tablespoons butter (two lbs.)
Three teaspoons salt
Twelve cups chicken (picked from bone), about four or five chickens or twenty lbs. dressed
Six egg yolks
Four cans mushrooms
Cayenne
Juice of one large lemon.

Make in double boiler.

Melt butter, add flour and salt, stir until well blended, then add milk and broth, which has been heated to boiling point, stir vigorously to avoid lumps; add chicken and mushrooms, and just before serving add egg yolks and cream.

CREAMED SHRIMP WIGGLE

(Will serve 50 people)

(Mary B. Dixon, D. G. M.)

Six cups shrimps
Six cups peas (cooked)
Three-fourths teaspoon paprika
Twelve tablespoons butter
Twelve tablespoons flour
Two tablespoons salt
Two tablespoons parsley
Ten cups milk.

Prepare shrimps by washing and draining and breaking into small pieces. Melt butter in pan, add flour, then pour in gradually the milk; as soon as sauce thickens add shrimps and peas, with all the seasonings; bring to the boiling point and serve on buttered crackers.

PINEAPPLE PUDDING

(Will serve 60 people)

(Mary B. Dixon, D. G. M.)

Four lbs. marshmallows.

Dissolve in double boiler in three cups pineapple juice; when cool add:

Five cans pineapple, shredded
Three cups chopped nuts
Twelve bananas, cut in cubes
Two quarts whipped cream.

Keep on ice and add to dissolved marshmallows just before serving.

COFFEE FOR 50 PERSONS

One lb. coffee
Two eggs
Ten quarts water.

Mix coffee and eggs, adding enough cold water to mix thoroughly; place in coffee bag and cover with water. Let it come to boiling point for ten minutes, then remove to back part of range and keep hot until served.

BEAUTY SALAD FOR 40

Dissolve four packages of raspberry Jell-O in four pints of boiling water. Fill mold one-fourth full and let harden. Coarsely chop twelve bananas, sprinkle with lemon juice and add two cups chopped walnut meats. Put mixture on top of hardened Jell-O and pour on rest of Jell-O when it is a cold liquid.

Cut into individual cubes, garnish with bananas dusted with chopped nuts. Place all on lettuce leaf and dot with dressing.

ELLIOT GOULASH

(Serves 25)

(Mabel B. Seymour)

One can pimientos
One can tomatoes
One can mushrooms
One can peas.

All should be heated together in their own liquids reduced one-half.

One lb. round steak, ground fine
One package spaghetti, boiled in salted water
One-half lb. salt pork, ground fine
Three onions, chopped fine.

Method: Fry pork soft, chop onions, fry, turning constantly, add beef. Stir, when well cooked, add vegetables. Stir

and cook slowly. Then add spaghetti. Mix thoroughly. Put in baking dish, cover with one lb. of eastern cheese, cut fine. Bake three-quarters or one hour. Must be well cooked.

ITALIAN SPAGHETTI

(for 20)

(Mabel B. Seymour)

Cook sufficient spaghetti in salt water until done, remove from fire and drain; chop four large onions, cover with olive oil and cook until done. Add one and one-half cups of dried mushrooms (25c worth) which have previously been soaked and chopped, two cans tomatoes, one clove garlic. Let all simmer gently until done. Season with salt, pepper, paprika and one-half teaspoon of allspice. After adding spaghetti and mixing well add about 50c worth of Parmesan cheese, grated (about two soup plates). Stir thoroughly. Serve hot.

RUSSIAN SALAD RING

(Dr. Lew E. Wallace, P. G. P.)

Five rounding teaspoons Knox Sparkling Gelatine
Five and one-half cups mayonnaise
One bottle Heinz Chili Sauce
Fourteen tablespoons pimentoes cut in small pieces
Seven teaspoons chives, cut fine
Five tablespoons tarragon vinegar
Ten teaspoons cold water
Three hard-boiled eggs.

Soak gelatine in the cold water for five minutes. Dissolve gelatine by placing over hot water, and chill. Mix all other ingredients, add the dissolved gelatine, mix thoroughly, pour into mold and chill.

This recipe will fill a two-quart ring mold. Grease mold with butter before putting mixture in. Turn out on large round plate, fill center with crab salad which has been marinated with a French dressing, garnish with lettuce, tomatoes, green stuffed olives, etc.

MY PRIZE SALAD

(Georgiana V. Polhemus, P. G. M.)

One Pint shredded cabbage
One can white cherries
One can sliced pineapple
One lb. almonds, blanched
One box marshmallows
One pint whipped cream.

Cut cherries in halves. Dice pineapple. Cut almonds fine. Cut marshmallows in small pieces. Have everything on ice until ready to mix. Thin the dressing with the whipped cream. Add the cabbage and fruits.

White Dressing for the Salad

Whites of four eggs (beat very little)
One-half cup sugar
Two tablespoons flour
Juice of three lemons
Four tablespoons vinegar

Mix flour with cup of water. Mix vinegar, lemon juice, eggs and sugar. Add to the flour and water. Cook till thick in double boiler; stir all the time. When cool, thin with the whipped cream and pour over the fruits, nuts and cabbage and mix well.

This will make salad enough for about thirty. Splendid for an evening party.

FRUIT PUNCH

Twelve lemons
Twelve oranges
One cup grated pineapple
Two cups strawberry syrup
One cup maraschino cherries
Two cups freshly made tea
Three and one-half cups sugar, one and one-half cups water, boiled together
One gallon ice water
One quart seltzer water

Boil sugar and water five minutes. Cool. Add tea, fruit juices, syrup and pineapple. Let stand one hour. Strain; add ice water, seltzer and cherries.

Sufficient for forty persons.

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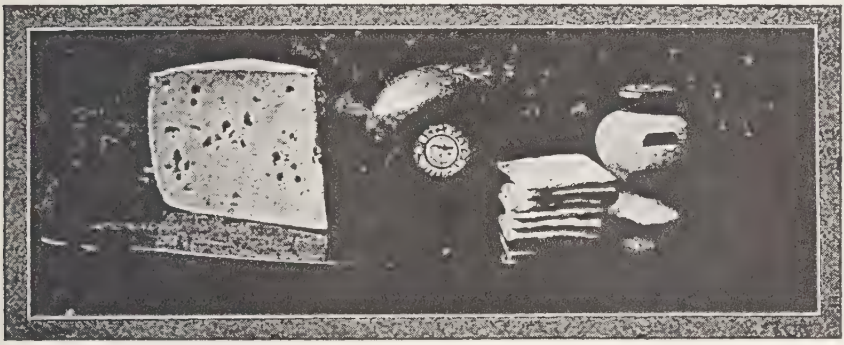

Canapes

CANAPES SOUVAROFF

Prepare canapes of toast, lightly buttered; then spread one teaspoon of caviar on each. Finely chop the white of hard-boiled egg, evenly sprinkle over canapes; then arrange an anchovy in oil, ring shape, on center of each and fill the inside of anchovy with a little chopped parsley. Decorate dish with parsley and lemon and serve.

CANAPES DANOIS

Prepare six medium-sized bread canapes, two and one-half inches in diameter. Cover each with a very thin slice of cooked ham, the same size as the bread. Spread a little French mustard over the ham. Cut six very thin slices of smoked salmon, the size of the ham. Cut in half and arrange on top of half the ham; spread one-half teaspoon of caviar over other half of ham. Hash very finely one cold hard-boiled egg and sprinkle over canapes evenly. Decorate dish with lemon and parsley and serve.

CANAPES WITH ARTICHOKES

Cook artichokes, remove leaves and fuzzy centers; place on pieces of toast, lightly buttered; spread with anchovy paste. Decorate with pickled cucumbers, capers or gherkins and hard-boiled eggs, finely chopped. Dot with mayonnaise and sprinkle with paprika.

CANAPES, MORENO-RUSSE

Prepare toast canapes and spread a teaspoon caviar on top of each. Chop very fine sweet Spanish red pepper and evenly spread over caviar. Dress dish with small pieces of lettuce and serve.

CRAB MEAT CANAPE

Mix together one-half cup Namco crab meat, chopped; one-fourth cup mayonnaise dressing; one teaspoon anchovy paste; two olives, finely chopped. Spread on pieces of toast cut in two-inch diamonds. Garnish the edge with finely-chopped hard cooked egg, mixed with chopped parsley. Garnish the top with fine lines of butter, creamed, flavored highly with anchovy paste, and forced through a pastry bag and small rose tube. Serve as the first course at a formal dinner. Canapes may be covered with melted aspic jelly if they must stand some time before being served.

CANAPES

(Ethel S. Camtee)

Cut sliced bread into hearts, rounds or diamonds; fry light brown in butter.

(1) Spread lightly with mustard, then sprinkle with grated cheese; garnish with slices of stuffed olives.

(2) Mince crab or shrimps, mix with mayonnaise and spread on bread; garnish with green pepper.

(3) Bone and mash sardines, season with lemon juice and Worcestershire sauce; spread on bread; garnish with hard-boiled egg.

PEPPER CANAPES

(Sarah Eliza Hall, P. W. M., Honolulu)

Cut rounds of bread one-third inch thick from a stale loaf. Brown quickly in hot butter in a frying pan.

Mix together:

Two chopped hard-cooked eggs
Two tablespoons chopped pimentos
One-half teaspoon salt

One-half teaspoon mustard
Two tablespoons grated American cheese
One-fourth teaspoon celery salt
One-half teaspoon Worcestershire sauce
Two tablespoons melted butter

Spread rounds of bread with this paste, set in hot oven or under broiler for three minutes to brown lightly.

Serve on a plate with watercress first course.

BAKING FISH

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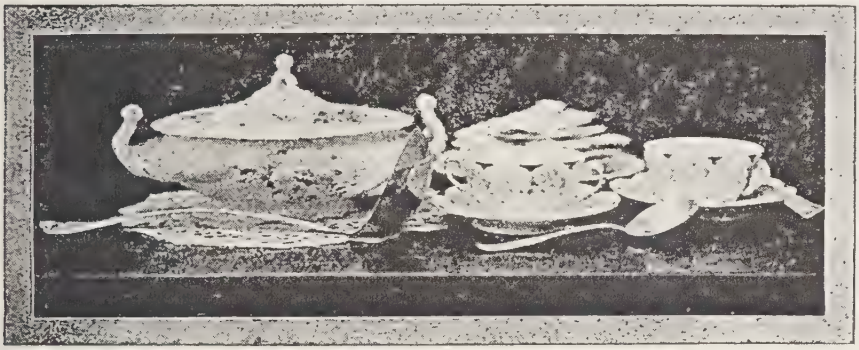

Soups

CREOLE OYSTER GUMBO

One tablespoon Lea & Perrins Sauce
Two dozen oysters
One Spanish onion
Two tablespoons olive oil
One tablespoon flour
One teaspoon salt.

Drain the liquor from the oysters and save. Heat the oil and add the chopped onion. Add the flour and salt. Cook for a few minutes and add the oyster liquor and the oysters. Cook for five minutes longer. Add the Lea & Perrins Sauce and serve.

ALMOND SOUP

Ingredients:
One-fourth lb. almonds
One teaspoon flour
Two hard-boiled eggs
One quart of stock, beef preferred
One cup cream or very rich milk
Salt and pepper.

Method: Put unblanched almonds in boiling water and let stand until skin becomes loose. Pour off water and remove the skins. Put the almonds through a food chopper. Mix with finely-chopped yolks of eggs and add to the stock and let come to a boil. Make a paste of the flour and a little cold water and add to the above. Add salt and pepper. Let simmer until ready to serve. Just before serving add cream or milk and the finely-chopped whites of eggs.

This soup is especially nice if each serving is garnished with a teaspoon of whipped cream.

CELERY SOUP

Two heads of celery
One quart of milk
One cup of rice
Veal or chicken broth
Pepper and salt.

Grate or cut fine the celery, and boil it in the milk with the rice very slowly until done. Add more milk if too thick; then add an equal quantity of veal or chicken broth; pepper and salt to taste. Serve very hot with toast cut in dice shape or strain and serve in boullion cups, placing in each a ring of green peppers.

CHICKEN GUMBO

Put in a pot one tablespoon of sifted flour and the same of butter; let it become a rich brown; add one chicken cut up, and season with salt, pepper, onion and a little tomato. Pour into this two quarts of hot water, let boil two hours. Thirty minutes before serving, add one quart of oysters, one tablespoon of mashed bay leaves and one tablespoon of butter. Serve hot.

CONSOMME

Three pounds of soup beef
Three pounds of veal knuckle
Three and one-half quarts of water
Six slices of salt pork
One cupful each of chopped onion, celery, carrot
One bunch of parsley
One tablespoon of salt.

Cut the salt pork into fine pieces and brown. Add the veal, cut into pieces, add the beef and sear together with the salt pork. Add the water and any cracked bones and simmer for three hours. Add the vegetables and salt and cook an hour more. Set aside to cool, skim the fat from the top and strain the

consomme through several thicknesses of cheese cloth. Serve hot.

CREAM OF CORN SOUP

(Dr. Lew E. Wallace, P. G. P.)

One can of corn
Three cups of milk
One-half cup of cream
Two tablespoons of butter
One and one-half tablespoons of flour
One egg
One small onion
One red pepper, or one canned pimento
Salt and pepper to taste.

Put the milk and corn into a double boiler, mince the onion, and let simmer in the butter without browning for five minutes. Add the flour, turn into the milk, cook for twenty minutes, strain, and just before serving, add the egg well-beaten and mixed with the cream. Reheat and serve with the chopped pepper. If pimentos are used it is only necessary to chop them, but fresh peppers should be boiled for twenty minutes.

NOODLE SOUP

One egg, flour and salt. Beat egg slightly, add salt and flour enough to make a very stiff dough; knead; then roll as thinly as possible. Roll sheet like jelly roll and cut in thin strips. Add to soup stock and boil rapidly for five minutes. They may be cooked in chicken gravy and served as vegetable.

NAVY BEAN SOUP

One cup navy beans
Two quarts water
One cup cream
One small onion
One ounce butter.

Soak beans over night in water, add onion and butter, simmer three or four hours. Rub through sieve and serve. Can add sliced hard-boiled eggs.

CREAM OF PEA SOUP

One pint canned peas
One pint cream
One tablespoon butter
Salt and pepper to taste.

Strain and mash the peas in a pan; fill the can with boiling water, pour on the peas, place over the fire and let come to a boil; pour in the cream and stir in the butter, salt and pepper. Serve with whipped cream and squares of toast. If preferred, the soup may be strained.

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POTATO SOUP

Two medium potatoes
Two cups milk
One tablespoon butter
One tablespoon flour
One slice onion
One-half teaspoon salt
One-half teaspoon pepper
One teaspoon parsley
One-fourth teaspoon celery salt
Few grains cayenne.

Cook potatoes in boiling salted water; when soft put through ricer. Scald milk with onion until well seasoned. Remove onion and milk and potatoes. Bind the mixture with the butter and flour which have been cooked together. Add seasoning, and serve while hot.

CREAM TOMATO SOUP

(Frances E. Ryder, P. G. M.)

Four good-sized tomatoes, boiled with the skins on in a quart of water. Put in a colander and mash, then add a teaspoon of soda in the tomatoes. Boil one quart of milk, add butter, pepper and salt, same as for oyster soup. Roll a cracker and put in the milk, add the two together and serve hot.

QUICK VEGETABLE SOUP

One-half cup raw carrots
One-half cup diced raw onion
Three-fourths cup diced raw celery
One-half cup diced raw turnip
One cup diced raw potato
One teaspoon chopped green pepper
One quart hot water
One and one-half teaspoons salt
Pepper as desired
One-half cup tomato juice
Three tablespoons butter.

Fry all the diced vegetables except the potatoes in the butter for ten minutes. Add the hot water and the potatoes and boil for twenty minutes, then add the tomato juice and boil the soup for ten minutes more.

VEGETABLE SOUP

Here is a mixed vegetable chowder that is good. It makes a substantial dish.

Four potatoes
Three carrots
Three onions
One pint canned tomatoes
Two teaspoons salt
Two tablespoons fat, or a piece of salt pork
Three level tablespoons flour
Two cups skim milk.

Cut potatoes and carrots in small pieces, add enough water to cover, and cook for twenty minutes. Do not drain off the water. Brown the chopped onion in the fat for five minutes. Add this and the tomatoes to the vegetables.

Heat to boiling, add two cups of skim milk, and thicken with flour. Rice and okra may be substituted for potatoes and carrots, indeed almost any vegetables may be used with or in the place of those mentioned.

Celery tops or green peppers give a good flavor to the chowder if you happen to have them, as do finely chopped chives.

REMOVING PECAN MEATS

To remove pecan meats from shells, pour hot water over the pecans, letting them soak about ten minutes. Drain off water, let them cool and then crack the shells. The pecan meats may then be removed in halves.

TO PREVENT SALT FROM LUMPING

Mix salt with cornstarch, allowing one teaspoon cornstarch to six teaspoons salt.

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Fish

BAKED FISH WITH CHEESE

(Mrs. F. A. Morrill)

One pound halibut
Four slices salt pork
One-half pound cheese
Salt and pepper.

Cut the salt pork in bits and put in an enamelware or aluminum baking pan; lay fish on top, dust with salt and pepper, cover with the cheese, which has been put through the coarse knife of the food chopper, and bake about twenty minutes in a hot oven. The fish should be cut about a half-inch thick.

BAKED FISH

(Mabel B. Seymour)

A fish weighing from four to six lbs. is a good size, and should be cooked whole. Make a stuffing of bread crumbs, butter, salt, pepper, a little salt pork, chop fine parsley and a little onion; mix in one egg; thoroughly fill the body of fish and sew it up; lay in a large dripping pan and lay across the top three or four strips of salt pork; put a pint of water in the pan and bake one and one-half hours; baste often.

Serve with the following sauce: One cup vinegar; beat yolks of two eggs with tablespoon salad oil and two tablespoons prepared French mustard and a little red pepper; then add vinegar, a little at a time; beat well together.

BAKED DEVILED CLAMS

(Mrs. Robert Edgar)

Two cups minced clams
One-half cup corn
One-half cup ground salt pork
One-half cup bread crumbs
Two tablespoons olive oil
One tablespoon Worcestershire sauce
One tablespoon onion and garlic juice
Add one beaten egg, and mix all together.

Season to taste with pepper, salt, sage, thyme and marjoram. Place in shells and bake one-half hour. Serve hot with grated cheese and cocktail sauce.

MOLDED CRAB SALAD

Soak two teaspoons gelatine in one-half cup chicken stock or water and dissolve over hot water. Add one tablespoon tarragon vinegar, then add slowly to one cup mayonnaise dressing, beating thoroughly. Pare a grape fruit, remove sections free from membrane and cut in pieces. To one-half cup pulp add one-half cup canned pineapple cut in small cubes, one small can crab meat, free from bones, and the gelatine mayonnaise. Pack in small molds and put in a cold place. When ready to serve, remove salad from molds and place in nests of lettuce leaves. Cover smoothly with mayonnaise dressing and garnish with a maraschino cherry on each salad. This is a nice salad for a party or a buffet spread.

CRAB COCKTAIL

(Serves 6)

One cup cream
One cup catsup
Four tablespoons lemon juice
Four tablespoons Worcestershire sauce
Salt, pepper
One picked crab.

Put catsup into cream, very little at a time—catsup in minority always.

CRAB CREOLE

(For 6)

(Mrs. Grace Hicks)

Two oz, butter
Three small onions
Two green peppers
Salt, red pepper
One tomato
One tablespoon flour
One-half cup cream.

Chop onions and peppers (without seeds) very fine and put in stew-pan with butter, salt and pepper. Stir slowly ten minutes and add tomato (peeled). Stir this until dissolved; add flour mixed with cream and make it thick as drawn butter; put in finely picked crab.

CRAB COCKTAIL

(Emma R. Leach)

Five heaping teaspoons stiff mayonnaise
Ten heaping tablespoons whipped cream
Six tablespoons Snyder's cocktail sauce
Two teaspoons Worcestershire sauce
One teaspoon catsup
One-half teaspoon salt
One pimento, cut into small pieces

Mix all together in a dish rubbed with garlic. Add the meat of two large or three small crabs. This will serve twelve

SCALLOPED TUNA

(Elizabeth Goshen)

Butter the sides and bottom of a deep baking dish. Begin with a ½-inch layer of fresh bread broken in small pieces,

then a layer of fish picked into small bits. Sprinkle with salt, pepper and a little baking powder, and plenty of small pieces of butter. Then bread, fish, etc., as before until dish is full, with a last layer of bread on top. Pour boiling hot milk over until covered. Bake about one-half hour in slow oven, cover the first ten minutes.

One and one-half teapsoons baking powder
One pint milk
One can tuna.

MOCK CRABS

(Mrs. F. A. Morrill)

One-fourth cup butter
One-half cup flour
Three-fourths teaspoon mustard
One and one-half teaspoons salt
One-fourth teaspoon paprika
One and one-half cups milk
One can corn
One egg
Three teaspoons Worcestershire sauce

Melt the butter, add flour, mustard, salt, and paprika, and gradually the milk. Turn in the corn, add the eggs slightly beaten, and the Worcestershire sauce. Pour into a buttered fire-proof dish, cover with one cup cracker crumbs, mixed with two tablespoons melted butter, and bake till browned.

CREAMED CRAB WITH EGGS

Add to creamed crab meat three hard-cooked eggs cut in eighths and serve on toast with bacon curls.

SHRIMP WIGGLE

One cup shrimps
One cup canned peas
Four tablespoons butter
Three tablespoons flour
One-half tablespoon salt
One and one-half cups milk
One-fourth can pimento.

Make a white sauce, add to pimento, peas and shrimps, serve on crackers.

CREAMED LOBSTER IN PATTIES

(Mary B. Dixon, D. G. M.)

Two cups diced boiled lobster
One cup mushrooms, broken in pieces
One-half small onion, cut fine
One tablespoon green pepper, minced
One tablespoon parsley, minced
One tablespoon pimento, cut in small pieces
Three tablespoons butter
Two tablespoons flour
One-half teaspoon salt
Dash of cayenne
Dash of nutmeg
Two egg yolks, well beaten
One and three-fourths cups coffee cream, three fourths cup milk, making two and one-half cups.

Melt butter in double boiler, add onion, green pepper, parsley, pimento and mushrooms; stir and cook together for fifteen minutes. Add flour, mixing thoroughly, then add two cups of the milk and cream, reserving one-half cup; add lobster and cook ten minutes. Just before serving add the remaining one-half cup of milk to beaten yolks and pour into lobster; cook five minutes longer and serve immediately in pattie shells or on hot, buttered toast.

MUSSELS AND CLAMS

(Maud E. Gilpin)

Wash thoroughly, put a good-size piece of butter in a pot and melt, then put in the clams or mussels. Chop up parsley and a cone of garlic very fine, add salt and pepper to suit taste; cover up and let steam until they open.

OYSTER COCKTAILS

(For 6 persons)

One hundred oysters
Two limes (juice)
One tablespoon Worcestershire sauce
Six tablespoons tomato catsup
One tablespoon vinegar
Two teaspoons pepper
Salt, dash tabasco.

Select small California oysters, mix all together and serve.

DEVILED SARDINES

(Chafing Dish)

Two tablespoons oil (drained from sardines)
One-half tablespoon Worcestershire sauce
One-half tablespoon vinegar
One teaspoon lemon juice
One-fourth teaspoon salt
One-eighth teaspoon paprika.

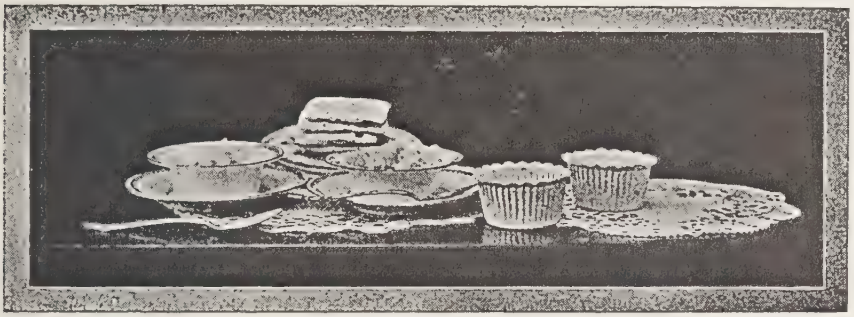
Put sardines in chafing dish. Pour over above mixture and cook, turning frequently. Serve on wafers or toast.

SHRIMP SAVORY

(Dr. Lew Wallace, P. G. P.)

One tablespoon melted butter
One teaspoon chopped onion
One cup boiled rice
One cup shrimps
One cup cream
One teaspoon Worcestershire sauce
One-third cup tomato catsup
Pepper and salt to taste.

Mix all together and cook in a double boiler. This will serve six.



Entrees

BRAINS DEVILED

One teaspoon English mustard
Two teaspoons Parisian sauce
One-third teaspoon red pepper
One teaspoon salt.

Clean brains until white by picking off the skins in cold water. Mix mustard, Parisian sauce, red pepper and salt together. Into this mixture roll brains; then into bread crumbs and fry, until brown on both sides, in a frying pan. Over this pour enough water to make gravy, and boil about ten minutes. Thicken gravy to taste and serve hot.

BRAIN TIMBALES

(Maud E. Gilpin)

Two sets calves brains, two large slices of bread soaked in milk, four eggs, well beaten. Mix well and season with salt, pepper, a pinch of ginger, paprika and Worcestershire sauce. Steam three-quarters of an hour in well-buttered molds.

Sauce

One tablespoon butter, one tablespoon flour, one-half pint cream, salt, pepper, paprika, juice of one lemon and two tablespoons of catsup, one-half can mushrooms and one pinch of nutmeg.

Beat brains to a cream. Sqeeze bread dry and add to brains. Add well-beaten eggs. Grease molds well. Place in pan of water and bake three-quarters of an hour. Serve with cream tomato sauce.

CROQUETTES

(12 Croquettes)

Use white sauce. Set aside until thoroughly chilled. Mix in cubed meat or fish in equal quantity, one hard-boiled egg chopped coarsely, chopped parsely. Mold in croquette or cylinder shapes, roll in bread crumbs, then in beaten egg, then bread crumbs again. Set aside for a few moments to dry. Fry in deep fat. Serve with a white sauce. Fat to be 240-260 degrees.

SURPRISE CROQUETTES

One cup of cold boiled ham pickings
One-half teaspoon of dry mustard
One-half teaspoon of dry sage
One quart of mashed potatoes
One egg
One cup of dry bread crumbs.

The potato should be one inch thick on a platter. Divide into eight parts and put a tablespoon of ham mixture, which has been put through a food chopper and mixed with the mustard and sage, on the center of each part. Cover with the potato, shape oblong and dip in bread crumbs, then in beaten egg, and then in bread crumbs again. Fry in deep hot fat. Drain on brown paper. Serve with parsley.

ANGELS ON HORSEBACK

Mix a little lemon juice, cayenne, essence of anchovy; then dip in mixture Eastern oysters and roll each one in thin slice of bacon. Put these so prepared oysters on a skewer and fry them in clarified butter; place each oyster on a piece of fresh-made toast and serve very hot.

CHEESE CROQUETTES

(Jennie E. Adams)

Two and one-half cups milk
One cup Germea
One egg yolk
One tablespoon Worcestershire sauce
Two teaspoons salt

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One teaspoon dry mustard
One-fourth lb. grated cheese.

Boil milk, add Germea, and cook twenty minutes. Take from stove and add balance of ingredients. Mix thoroughly; cool, shape; roll in egg, then in crumbs, and fry in deep fat. Serve plain with parsley, with cream or tomato sauce.

CHEESE FONDU

(Stella Morgan Linscott)

Mix:
One cup milk
One cup bread crumbs (small)
One cup grated cheese.

Put into a double boiler over the fire. When the cheese is melted add:
One beaten egg
One tablespoon olive oil
One level teaspoon mustard
Salt and pepper to taste.

Cook till thick and serve on slices of buttered toast.

CHEESE SOUFFLE

(Jennie E. Adams)

Two tablespoons butter
One tablespoon flour
One-half cup hot milk
One teaspoon salt
One cup grated cheese
Three eggs (beaten separately)
Paprika to suit.

Melt butter; add flour, stir smooth; add milk and stir until thickened. Remove from stove. Add cheese, egg yolks well beaten, and fold in whites beaten stiff and dry. Bake thirty minutes in buttered dish. 250°.

CHEESE SOUFFLE WITH VARIATIONS

Heat milk in double boiler, add bread crumbs, let stand ten minutes. Beat egg yolks and add to milk, then butter, cheese, salt, fold in beaten whites, bake thirty minutes in slow oven. (If using only egg yolks use one-third of whites given in recipe and add one teaspoon baking powder.)

Use spinach in place of cheese, only one cup cooked and chopped fine, or cheese and carrot (left over), or corn. Cut down on milk when using canned corn.

CREAMED SWEETBREADS

(Mabel B. Seymour)

Allow sweetbreads to stand in water to which has been added one teaspoon of salt, one or two hours before cooking. Boil until tender. Cover with cold water, allow to cool and pull apart removing membrane.

White Sauce

Two tablespoons flour
One tablespoon butter
One cup rich milk
One-half teaspoon salt
One-half teaspoon pepper.

Add sweetbreads to sauce, allow to cook until heated thoroughly. This may be served in ramekins or patty cases.

BRAISED SWEETBREADS

(Mabel B. Seymour)

Boil, after soaking in salt water, remove membrane and put in pan in oven with one tablespoon butter and when nicely brown, turn other side. Season with salt and pepper. Serve on toast.

ENTREE OF GIBLETS

(Mabel B. Seymour)

Cook thoroughly hearts, livers and gizzards of several chickens; chop rather fine; thicken the liquor; season highly, adding a few drops of burnt onion juice, lemon juice, some chopped mushrooms and a little of the liquor, as well as sherry, the quantities depending on the quantity of giblets; put all into buttered

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ramekins or individual baking dishes, put bread crumbs and bits of butter on top and bake for five or ten minutes. Chopped veal may be added to the giblets to increase the quantity.

LAMB TERRAPIN

(May P. Walters)

Cut cold lamb or veal in dice. Make sauce of one tablespoon butter, one-half tablespoon flour, one-half teaspoon mustard, one teaspoon currant jelly, one teaspoon Worcestershire sauce, paprika, salt.

Add one-half cup stock, little cream, yolks of two hard-boiled eggs (run through ricer). Beat all smooth, add meat, whipped whites, and tablespoon sherry. Serve on toast.

RED DEVIL

One can pimentos
One lb. cheese
One can tomato soup.

Melt cheese in double boiler. Heat soup and pour into melted cheese, stir constantly. Cut pimentos into small pieces, flavor with salt and paprika. Serve on toast or crackers.

CRAB MEAT A LA NEWBURG

Melt four tablespoons butter, add one large can crab meat from which bones have been removed and stir and cook three minutes, keeping pieces as large as possible. Sprinkle with three-fourths teaspoon salt, few grains cayenne, few grains nutmeg, two teaspoons lemon juice and one teaspoon Worcestershire sauce. Add one-half cup thin cream mixed with two egg yolks. Place over hot water and stir gently until thickened. Serve at once on half slices of toasted bread.

RICE AND CHEESE LOAF

To two and one-half cups of cooked rice, add one cup of grated American cheese, one minced green pepper, one and one-half teaspoons of salt, one-eighth teaspoon paprika and one egg, slightly beaten. Put in a well-oiled loaf pan and bake at 500° Fahrenheit for twenty-five minutes. Serve hot, with a sauce made by heating one can of tomato soup.

SHRIMP TARDO

One can shrimps
One cup rice (cooked)
One cup thick cream
One tablespoon melted butter
One tablespoon grated onion
Three-fourths tablespoon Worcestershire sauce
One-third cup tomato catsup.

Melt butter, fry onion, add shrimps, rice, then sauce and catsup. Bake twenty minutes.

CRAB MEAT CROUSTADES

(Mrs. Grace Hicks)

Cut stale bread in slices two inches thick and shape in diamonds, squares or circles. Remove centers leaving cases with walls one-third inch thick. Brush with melted butter and brown delicately in hot oven or under gas flame. Fill with Crab Meat a la King or Crab Meat a la Newburg or Creamed Crab Meat. Garnish with parsley.

COOKING CEREAL

If cereal is started the night before it is to be used, prevent a crust from forming over the top by putting a cup of cold water over the top after the cereal has stopped cooking. In the morning pour the water off and heat the cereal.

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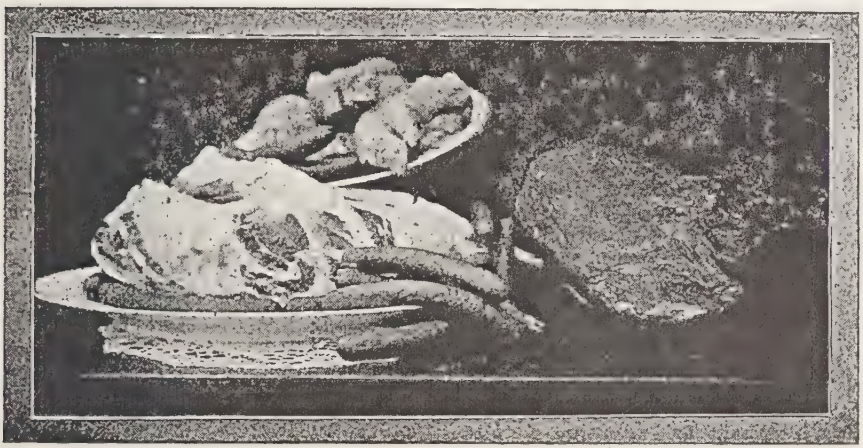

Meats and Poultry

BAKED MEAT ROLL WITH GREEN PEAS

Two pounds of leg meat
Two tablespoons of marrow from bone
One teaspoon salt
Red pepper
One teaspoon grated lemon rind
One tablespoon parsley
One-half teaspoon onion juice
One-half teaspoon table sauce
One teaspoon flour.

Wipe meat. Cut marrow fine and render; put cracklings through food chopper with meat. Mix meat and seasonings; shape into a roll about five inches long. Wrap the roll in Manila paper brushed with marrow drippings; tie both ends. Lay it on a rack in a deep pan; put it in hot oven. Bake for thirty-five minutes. Serve with green peas around the edge.

BRAISED SHORT RIBS OF BEEF, VEGETABLES

One and one-half pounds of short ribs of beef
One cup cut onion
One tablespoon salt
One-eighth teaspoon white pepper
Two cups cut carrots
One-half cup cut celery
one-quart of potatoes
Two tablespoons flour
One tablespoon caramel.

Have butcher saw ribs into two-inch pieces; put in double roasting pan; sear, add seasoning, two cups of boiling water, reduce heat of oven, roast one hour; add carrots, celery, diced potatoes and another cup of boiling water; roast one hour more. Serve with vegetables. To gravy, add flour and caramel mixed with cold water; boil three minutes, and add to meat.

CURRIED BRISKET WITH RICE BORDER

Two pounds brisket
Two cups cut onion
Two teaspoons salt
Two tablespoons flour
Two teaspoons curry powder
One tablespoon chopped celery tops.

Wipe meat; cut into thin slices; sear on both sides in a hot iron pan (no fat is added, as the meat is fat enough); then put in boiler and cover with boiling water. In the pan in which the meat was seared, brown the onions, and add to meat. Add salt, and boil slowly three hours, or until tender. Mix flour and curry with a little cold water; add to the meat, with the celery tops, and boil ten minutes. Serve with three cups of boiled rice as a border.

PLAIN BROWN STEW

Two pounds neck beef, or
Three pounds with bone
One cup cut onion
Two cups cut potato
One tablespoon caramel
Two teaspoons salt
One-eighth teaspoon pepper
One-half teaspoon thyme
Two tablespoons flour

Sear meat. Searing means to put into a hot oven with one teaspoon of drippings, or over a hot fire, and brown both sides quickly so it will retain the juice. Boil slowly two hours; add onion; if water boils down, add more—there must be two cups of gravy—add potatoes, salt, pepper, thyme; boil thirty-five minutes. Mix flour with caramel and a little cold water, add to gravy, boil three minutes and serve.

BEEF STEW WITH HOMINY

One and one-half pounds neck beef
Two tablespoons cut onion
Two teaspoons sugar
Two teaspoons salt
One-eighth teaspoon pepper
Two cups strained tomatoes
Two tablespoons flour
Four cups boiled hominy.

Wipe meat; cut into two-inch pieces; boil rapidly twenty minutes with two cups of boiling water. Add onion, sugar, salt and pepper; boil slowly two hours and a half. Add tomatoes; boil ten minutes. Mix flour with cold water until smooth, and add to meat; boil three minutes. There should be two cups of gravy. Serve with border of hominy and parsley.

BEEF A LA MODE (Spiced)

(Ivy Crane Shelhamer)

Place a three and one-half or four-pound pot roast into a pan in which two tablespoons bacon fat or butter has been melted. Brown meat well.

Remove the roast, adding to the fat in the pan some flour. When this is browned, add three pints boiling water, one bay leaf, one sprig celery, some parsley, one large onion with a clove stuck in it; two carrots, one turnip, one tablespoon salt and a little pepper.

Replace the meat and let it simmer for at least six hours. Turn it over occasionally.

The secret of success with this dish is slow cooking. When done, it should be as tender as bread.

To serve, place meat on hot platter, strain the gravy over it and serve garnished with sliced boiled carrots and sprigs of parsley. The gravy should be thick and brown.

BRAISED BREAST OF LAMB

(Ivy Crane Shelhamer)

Remove the bones with a sharp knife from a breast of lamb weighing three or four pounds. Wipe with a damp cloth and sprinkle with salt and pepper. Roll up tightly and tie with cord.

Have ready in the roasting pan a tablespoon each of chopped onion and turnip, two of carrots, a tablespoon of butter and a dash of pepper with two teaspoons salt.

Cook the vegetables until they begin to brown, then lay meat on top.

Dredge with a little flour, add a cup of boiling water and cook in a moderate oven with pan well covered, for three hours. More water should be added if it cooks out too much.

When ready to serve, thicken the gravy and strain it.

CURRY OF MUTTON

(Gertrude Ross)

One tablespoon butter
One tablespoon minced onion
One tablespoon curry powder
Two tablespoons flour
One pint stock or one and one-half cups milk
One pint mutton
Salt and pepper.

Melt butter in pan, add onion and cook until slightly browned. Cut meat in cubes and add to butter and onions,

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brown slightly. Add sauce and cook until tender. Serve with border of boiled rice.

INDIA CURRY AND RICE

(Mrs. Herman Davis)

Two pounds shoulder lamb chops, cut thick
Four large onions
One banana
One small apple
Two tablespoons curry powder
Pepper and salt to taste.

Brown the onion and chops in frying pan. Slice banana and apple and fry with them. Add curry powder (dry) and juice of lemon. Let all fry about fifteen minutes. Put in sauce pan and cover with water and let cook slowly for one and one-half hours. Add pepper and salt to taste. When ready to serve, thicken with cornstarch.

Boil rice in salted water about one-half hour, drain through colander and arrange all around the platter, putting the curry in the center.

FRENCH POT ROAST

(Mary B. Dixon)

Three slices of bacon, one small onion, one small green pepper, fried together for a few minutes.

Brown rump of beef in same and then add wine glass of sherry wine, juice of one can mushrooms, a teaspoon tabasco sauce, add a little water occasionally and cook slowly two and one-half hours. Add mushrooms when gravy is thickened.

ESCALOPED MEAT

(Mabel B. Seymour)

One tablespoon butter
Two tablespoons flour
One and one-half cups milk or stock
One cup meat
One cup macaroni
Bread crumbs, salt, pepper and cayenne.

Brown butter in pan, add flour and cook until brown, add milk (cold) and stir until thick. Cut meat in cubes, dust with salt and pepper. If lamb or celery are used, celery salt may be added. Butter baking dish, mix meat and macaroni with sauce, add bread crumbs dusted with salt and pepper and moistened with melted butter.

HAMBURGER LOAF

Twenty-five cents worth of hamburg, 15c pork sausage; mix with egg, onion, one green pepper and salt and soaked bread. Form into loaf, pour over can of Del Monte Hot Sauce, dredging same with flour, and bake. Baste every little while. Serve with noodles or rice or potatoes.

HOME-MADE CORN BEEF

(Maud E. Gilpin)

Five pounds beef (fresh).

For every pound of beef add one tablespoon of sugar and one tablespoon salt, add one piece of saltpetre the size of a green pea, then set twenty-four hours. Boil in same liquor till done.

Note—10c saltpetre will last years.

NOODLES AND HAMBURGER

Cook noodles in salt water twenty minutes. Chop onions fine and mix with hamburg steak. Mold in and fry in small flat cakes until brown.

Pour boiling hot water over and thicken gravy with flour. If desired, tomatoes may be added to gravy. Arrange noodles on platter and place hamburgers on top. Pour sauce over all.

PAPRIKA SCHNITZEL (Veal)

(Myrtle Frank)

Place in a Dutch oven or iron skillet, one cup of finely-chopped salt pork and one slice of onion; cook until onion is

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slightly browned. Lay in six slices of veal, half an inch thick, six inches long and two and one-half inches wide, that have been seasoned with salt and paprika and rolled in flour. Cook until brown on both sides, add enough cream to cover and simmer five minutes. Stir in one teaspoon of paprika, remove meat to hot platter and pour over the sauce. Garnish with Farina dumpling and serve.

Farina Dumpling

Heat two cups of milk and stir in slowly one cup of Farina, stir and cook until thick. Remove from fire and beat in the well-beaten yolk of one egg and half teaspoon salt. Drop by tablespoons into hot butter and cook a nice brown.

MEAT CROQUETS

(Maud E. Bowes, P. G. M.)

Four cups cooked and ground meat
Two cups bread crumbs
One cup boiled rice.

Select good boiling meat and boil until tender, remove from stock and when cold grind in meat grinder. Season stock with salt and reserve. When ready to form croquets heat stock. Mix meat, bread crumbs and rice with salt and pepper, seasoning and moisten with the hot stock sufficient to form into croquets and bake in rather hot oven twenty minutes. Fine also served with tomato sauce or white sauce.

FRIZZLED BEEF

(Mabel B. Seymour)

One tablespoon butter
Two tablespoons flour
One cup evaporated cream.

If beef is very salty soak first and then dry. Put butter in pan and then beef. Cook until edges curl. Dredge in flour until butter is absorbed (about two tablespoons), cook until brown. Add cream and stir until smooth.

PHILADELPHIA SCRAPPLE

One cleaned pig's head
Two cups cut onion
Two quarts corn meal
One quart buckwheat
Five tablespoons salt
One tablespoon thyme
One teaspoon sweet marjoram
One teaspoon pepper
One tablespoon summer savory
One teaspoon sage.

Boil head in five gallons of cold water; add onion, and boil until meat falls from

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bone. Strain stock. Chop meat and tongue, which has been skinned; return to stock, and add corn meal slowly, stirring constantly until it begins to thicken; add buckwheat, seasonings, and boil one hour. Brush pans with drippings; pour in mixture; smooth tops and cool. Cut in half-inch slices; dip in flour, and fry.

OXTAIL STEW

Two oxtails
One-half cup flour
Two tablespoons drippings
One and one-half teaspoons salt
One-eighth teaspoon of pepper
Two teaspoons sugar
One-half cup cut onion
Two cups turnips
Two tablespoons parsley.

After washing, dry the oxtails. which have been disjointed. Sprinkle with flour; fry in hot drippings. When brown put in saucepan and cover with boiling water; add seasoning; boil slowly for two hours, or cook in a fireless cooker; add the onion and turnip; boil for thirty minutes. A tablespoon of flour is mixed with cold water and added for thickening. Serve oxtails in center of platter, border with turnips.

SHIN MEAT COOKED IN A BEAN POT

Two pounds of shin meat
Two tablespoons cut onion
One tablespoon caramel
Two teaspoons salt
One-eighth teaspoon pepper
One tablespoon flour.

Cut meat into pieces, and sear with a little marrow. Put into a bean pot with the bone, onion, two cups of boiling water, the caramel, salt and pepper. Cover, and bake for three or four hours; it can be finished in three hours if the oven is hot; a more moderate oven takes four hours. Add flour, which has been mixed with cold water for thickening. Serve with a border of hominy. If more water is needed for the gravy use the hominy stock. Garnish with parsley.

SOUR MEAT

Two pounds of short-rib end stewing beef
Four tablespoons browned flour
One tablespoon drippings
One tablespoon onion
One-half cup vinegar
One cup of stock
Eight whole cloves
Eight whole allspice

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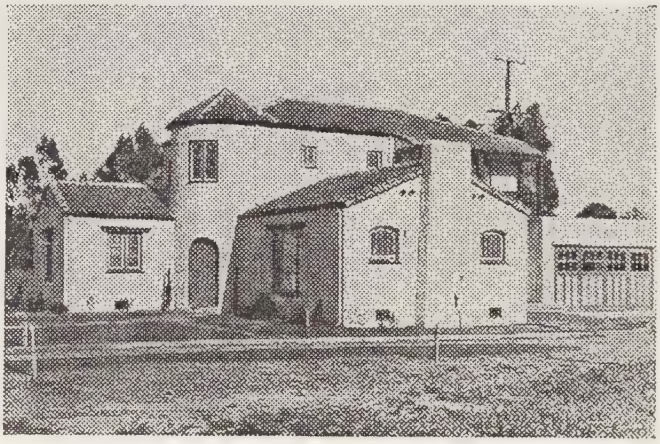

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Stick of cinnamon broken in pieces
Two teaspoons salt
One-eighth teaspoon pepper
One teaspoon sugar.

First wipe the meat, boil slowly until tender, and cut in thin pieces. Cover with sour sauce: Brown flour in oven or over a slow fire. Keep stirring; add drippings, onion, and mix until smooth. Add vinegar, stock, spices, sugar, salt and pepper. Boil five minutes, and let stand.

BOILED TONGUE

Clean and trim fresh beef tongue
25c soup bone
10c soup vegetables
Two cloves
Small piece bay leaf.

Add two small cans of tomato sauce after tongue is boiling, one-half apple or pear (fresh), salt and pepper to taste. Remove tongue and skin (saving liquor for soup). Serve with garnish of boiled vegetables.

ARTHUR'S STEAK

(Mabel B. Seymour)

Broil porterhouse steak not less than one inch thick to suit taste. Remove from fire to hot platter. Spread thickly with butter. Season very thickly with salt (important). Spread with genuine French mustard, sprinkle liberally with Worcestershire sauce. Set back in hot oven about three minutes.

BAKED STEAK

Take steak about one inch thick. Season both sides. Rub pan with garlic. Take one can tomatoes, season; pour half tomatoes in pan, put steak in and pour rest on top of steak. Slice one green pepper and one onion over top. Add four lumps butter. Bake twenty or thirty minutes.

ROLLED STEAK

Round steak sliced thin and cut in four-inch squares. Prepare dressing (onion, black pepper, garlic, bread and butter and salt). Put dressing on pieces, roll and tie with string so that dressing cannot escape. Roll in flour containing salt and pepper. Fry rich brown, add water and allow to simmer for one hour in covered pot.

STEAK A LA CLIFF HOUSE

Heat iron skillet very hot, grease slightly with suet. On this, place a thick steak (New York cut of tenderloin or porterhouse). The instant it is done to taste, slash across top with sharp knife making eight or ten shallow cuts. Rub in three tablespoons butter, one teaspoon mustard, few drops Worcestershire sauce, salt and pepper. Rub in with back of tablespoon until all is absorbed. Put under broiler for a minute and serve with parsley.

TENDER STEAK

(Christina Herget)

Get a good piece of round steak, medium thickness. Cut in pieces size for individual serving. Salt and pepper and roll in flour. Have grease in skillet very hot. Fry quickly till brown on both sides. Cut and slice an onion and put in good broad bottom stew pan, with cup of water, and steam slowly for one hour. Any cut of beef may be made tender cooking as above, but a steak off the round is particularly desired.

BEEFSTEAK EN CASSEROLE

Select a sirloin steak or tenderloin steak at least an inch thick; have ready cooked in brown stock until tender, balls cut from carrots and turnips, one-half dozen of each for each service; also for each service, two small onions. For a

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steak weighing about two pounds, melt and brown three tablespoons of butter; in it stir and cook five tablespoons of flour until the flour is well browned, then add half a teaspoon of salt and one and one-half cups of rich, dark brown broth; stir the sauce constantly until it boils, then add the cooked vegetables and about a dozen canned mushrooms, and let whole stand over hot water while the steak is being cooked; also let a low uncovered casserole become thoroughly heated; rub over the surface of a hot iron frying pan with a bit of suet, then lay steak in it, turn it every ten seconds, at first, keeping the pan very hot, then let cook more slowly, turning less frequently for about six minutes in all; set the steak in the hot casserole, turn the vegetables and sauce over it, and set the dish into a hot oven to stand about four minutes; sprinkle steak with a teaspoon or more of fine chopped parsley and serve at once; the casserole being low, the steak is easily carved in the dish or it may be served in a deep platter.

BROWN STEAK EN CASSEROLE

(Jennie E. Adams)

Two pounds steak cut for serving and pound into it three-fourths cup flour. Brown in a little fat. Season with salt and pepper. Place in casserole, add seasoning of onion, garlic, bell pepper and two teaspoons Worcestershire sauce. Cover with tomatoes. Cook slowly two hours. Potatoes may be added if desired.

Note—Breast of lamb may be prepared in same way, except that it does not require pounding.

STEAK AND NOODLES EN CASSEROLE

(Jennie E. Adams)

One box noodles
One pound round steak (chopped fine)
One cup olives
One-half onion
One clove garlic (fine)
Two cans Del Monte Sauce
One-half cup grated cheese
Four tablespoons oil
Thyme, parsley, rosemary, salt, pepper and paprika.

Cook onion and garlic in oil. Add steak and brown. Add seasonings, except

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cheese. Simmer thirty minutes; add one-half of cheese; remove from stove. Cook noodles until tender in boiling salted water, drain. Alternate layers of noodles, steak and cheese in buttered baking dish. Set in warm oven thirty minutes. Serve in dish.

ONE MEAL STEAK

(Ruth Seymour)

One three-pound steak about one and one-half inches thick
Three tablespoons butter
Flour
One onion
One green pepper
One tender stalk celery, small
One large potato
One pint tomatoes
Salt and pepper
Five tablespoons flour
One-half cup bread crumbs.

Method: Bone and trim surplus fat from a good round or sirloin steak and lay on plank board and with a semi-sharp knife hack the steak both ways of the grain until fiber is cut to the depth of one-eighth of an inch on both sides. Cream the butter and spread on both sides of steak and roll in flour. Place steak in a baking dish or skillet and shape in a round form. Chop the raw vegetables and place on top of steak. Cover tightly and place in moderate oven to simmer for about one hour. Remove from oven. Add salt and pepper.

Make a paste of five tablespoons of flour and part of tomato juice, add to rest of tomatoes and add bread crumbs. Spread this mixture over steak and return to oven for about twenty minutes to brown. Use less flour to thicken tomatoes if there is very little juice.

When ready to serve remove to chop plate in whole form. If desired place French fried potatoes around the steak and garnish further with parsley.

VEAL LOAF

(Louise Mae Elsensohn, P. G. M.)

Four cups ground veal
One-fourth cup ground salt pork
Two tablespoons chopped onion
Four tablespoons crumbs
One green pepper, chopped
Few gratings nutmeg
Salt and pepper.

Beat eggs, pour over other ingredients that have been mixed, shape into loaf, using milk or water to moisten. Cook two hours.

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VEAL CUTLETS

Rub in salt and pepper, dip in bread crumbs, then egg (beaten), then crumbs. Fry in oil. Can use pork chops or inexpensive lamb cuts like shoulder chops.

VEAL BIRDS

(Evalyn Gould)

Veal steak
Flour
Dressing
Butter.

Use veal steak one-half inch thick. Cut into pieces about four inches square and pound with a meat hammer. Put a spoonful of dressing, highly seasoned, on each small piece of meat and roll up, pinning together with a toothpick.

Grease baking pans with plenty of lard and butter; lay veal birds in rows in pan. Cook till brown, then add water and keep adding water for two hours that they bake. Baste continually so that the "birds" do not get dry. Serve on nests of rice with spoonful of gravy over each.

VEAL ROLL

(Mrs. Allan Fennell)

One large veal round steak and small piece of salt pork ground fine and spread over steak
Three-fourths cup carrots, cut fine
One large tart apple, cut fine
One scant teaspoon dry mustard
Two cups dry bread crumbs
One small onion, chopped fine
One green pepper, chopped fine (do not use seeds)
Dash poultry seasoning
Salt and pepper to taste.

Method: Cook carrots until tender in a little salt water, drain, cool. Rub mustard in on both sides of the meat. The bread may be in crumbs or small pieces. Mix carrots with bread, add apple, onion, green pepper and seasonings, if this is a little dry add a little water, spread on the veal, round roll and tie. Place in a roaster with some lard in it. Brown the roll on top of stove. Then salt and pepper it well, add some water and cook slowly in oven one and one-half hours or until tender.

Note—If desired steak may be cut into pieces about three by five inches and the filling spread on these pieces rolled, tied and cooked the same as large roll. These rolls would be large enough for individual servings.

HAM WITH APPLES

Thick slice of ham
Six medium-sized apples
One-half cup water
One and one-half cups brown sugar (or more)
Ten whole cloves.

Wash ham, trim off most of fat, and rub in as much sugar as it will take. Lay in baking pan, sprinkle with cloves. Pare apples, cut in quarters; lay around ham. Sprinkle remainder sugar over apples, add water and bake until tender in covered baking pan.

HAM WITH PINEAPPLE

Soak one slice of ham about one inch thick in warm water one hour. Melt a little fat in baking pan (preferably a piece cut from ham) and brown meat in it. Pour one cup of crushed pineapple and one-half cup of water over the ham and bake slowly until tender. Remove to hot platter and pour pineapple around it.

HAM AND POTATOES

Slice potatoes into baking dish, mix with one teaspoon dry mustard and one tablespoon flour and salt and pepper. Place thick piece of ham on top and pour over one cup of milk.

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HAM WITH NOODLES

Package of Muller's noodles (fine); cook until tender in salted water; drain and rinse. Add about two cups of chopped cooked ham, three beaten eggs, one-half pint of cream (or canned milk). Place in buttered baking dish. Place dish in pan of water and bake until firm.

HAM EN CASSEROLE

(Myrtle Frank)

Put in casserole layer diced raw potatoes, layer onion, green pepper sliced, layer ham (raw) one and one-half inch thick. Repeat layers and potatoes, onions and green peppers; pour in enough milk to cover; cover dish and cook in moderate oven about one hour, or until ham is tender. No seasonings required.

HAM VIENNIESE

Slice of ham two inches thick; parboil twenty minutes, with a bay leaf. Drain and place in roasting pan, cover with sliced potatoes, season with paprika. Pour over enough milk to cover ham. Bake slowly one and one-half hours. Serve with a thickened milk gravy.

HAM SOUFFLE

One-half package noodles
One cup chopped cooked ham (lean)
Two eggs
One cup sour cream or sweet condensed.

Beat eggs, add ham, cream, noodles. Bake in greased dish about forty-five minutes. Don't overcook. Set in pan of hot water to cook.

BAKED HAM

(Berdie Eiler)

Wash and trim the ham thoroughly. Make a very thick paste of flour and water; cover the ham all over with the paste, a quarter of an inch thick. Place in a pan, put in oven and baste occasionally. Allow fifteen minutes to the pound. When done remove paste, skin and trim away any rough places. Stick over with cloves, pepper and serve. Garnish with celery leaves. This method of baking retains juices and the ham has a very delicate flavor. This is one of the very best ways to cook a ham.

BAKED BACON

Thin slices of bacon
One egg yolk
Two tablespoons Worcester sauce
One teaspoon dry mustard
Cracker crumbs.

Method: Beat together eggs, Worcester sauce and mustard and dip thin slices of bacon in it and then in cracker crumbs. Lay it in a pan and put the pan in a moderately hot oven till the bacon is crisp.

This is an unusual and delicious dish. Do not leave it in the oven too long, just about four or five minutes.

BAKED HAM (SOUTHERN STYLE)

Slice of ham one (or more) inch thick
Two tablespoons flour
One tablespoon sugar
One tablespoon mustard
One-fourth teaspoon pepper.

Mix dry ingredients and pat into ham. Place in baking dish. Barely cover with milk and bake at least forty-five minutes.

CHICKEN CROQUETTES

Mince chicken enough to make two teacups; season with teaspoon of salt, and a pinch of pepper; add one teacup of broth in which was cooked three eggs, the juice of a lemon and a large tablespoon of cream or melted butter. Roll in egg and bread of cracker crumbs and fry in boiling lard or oil.

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BREADED SPRING CHICKEN

Cut spring chicken into pieces; dip first in beaten egg, then into grated bread crumbs seasoned with minced parsley, pepper and salt; place in a pan, lay bits of butter over, add a little water, set in oven and bake slowly; baste often. When done take up. Pour a teacup of cream in the pan, stir in two tablespoons of grated bread crumbs and serve in sauce bowl. Garnish with parsley.

CHICKEN CUSTARD

One-half cup bread crumbs
Two eggs
Three tablespoons chopped chicken
Pinch of salt
Pinch of celery salt
One cup milk.

Mix thorughly; pour into well-greased custard cups. Place in pan of water and bake in a moderate oven until set. Serve hot with cream sauce.

CHICKEN, MARYLAND

(Mrs. Jean Roberts)

Two young chickens
Salt and pepper
Three tablespoons flour
One cup milk
One cup chicken stock
Butter.

Clean and disjoint the chickens, and cut up as for fricassee. Put part of the neck, feet, and giblets in a pint of cold water and simmer gently for an hour. Arrange the chicken, skin side up, in a baking pan so that the pieces do not touch; sprinkle with salt and pepper and dredge with flour. Put little pieces of butter on the chicken until four tablespoons have been used, and then melt a fourthcup of butter in a fourth cup of boiling water and add it to the pan. Bake about forty-five minutes in a hot oven; remove chicken when done and stir flour into the drippings. Add milk and stock and season to taste.

CHICKEN CREOLE

(Margaret Jackson)

15c veal steak
15c salt pork
15c fresh pork

Cook and chop, then save juice or gravy. Also chop one pepper, one onion, one clove garlic, add one can mushrooms, one can tomatoes, one can chicken (minced), a little sugar, pepper, salt, Gebhart's chili, allspice, cloves and cinnamon to taste; pour over all the juice and thicken with cream.

This serves a dozen persons in ramikins.

ROAST DUCK WITH SAGE AND ONION DRESSING

(Mrs. Herman Davis)

One duck (large)
Four large onions
One-half loaf bread
One tablespoon sage
One egg
Pepper and salt to taste.

Boil onions until tender, drain and chop in mixing bowl. Add bread crumbs and crust soaked in water and well drained through colander. Add sage, egg, and season well with pepper, salt and a little ginger. Mix all well together and put inside the duck. Bake for about one and one-half hours, according to size of duck.

This same dresisng can be used for wild duck.

TURKEY DRESSING

(Ella Tyler Hall)

Crumb a good-sized loaf of bread, preferably two or three days old; chop two medium-sized onions, fry soft in one cup of butter; when tender (do not brown) pour over bread crumbs, mix lightly but well; add one cup of cut celery, outside of stalks may be used if stripped of tough fiber, cut rather fine crosswise; two hard-boiled eggs, chopped; one cup broken walnuts; a pair of sweetbreads (already cooked); a little chopped parsley, salt and pepper. Mix well; fill the turkey, adding a few nice olives at intervals. Do not pack tightly. Sweetbreads, nuts, olives (or either one) may be omitted if plainer dressing is desired, or for veal, roast chicken, etc.

CHICKEN CHOW

(Etta Mae Jenkins)

Cook chicken, adding salt and one or two small dried Spanish peppers, until tender. Pick from bone as for cream chicken. Make noodles of flour and one egg, one tablespoon of milk, one-half teaspoon of salt. Cook twenty minutes in water chicken has been cooked in.

In a baking pan put a layer of noodles, a layer of chicken, layer of sliced hard-boiled egg; repeat with noodles on top, add broth in which chicken has been cooked. Bake for one-half hour.

Meat Sauces

PROPORTIONS OF INGREDIENTS FOR SAUCES

Thin White Sauce

(Toast, sweet sauce, cream soups, etc.)
One tablespoon flour
Three-fourths teaspoons fat
One cup liquid.

Medium White Sauce

(Chipped beef, cream fillings, gravy vegetables)

Two tablespoons flour
One and one-half tablespoons fat
One cup liquid.

Very Thick White Sauce

(Croquettes)

Four tablespoons flour
Three tablespoons fat
One cup liquid.

Mix fat in saucepan, add flour and mix till smooth, cooking all the while, but care must be taken not to burn, add milk gradually and cook until it boils, add salt and pepper.

One and one-half cups milk for family of two for vegetable soup. Add pinch of soda to hot vegetable before adding white sauce.

MIN'S MUSTARD SAUCE

Two teaspoons mustard
One teaspoon flour
One tablespoon sugar
One teaspoon salt
One large tablespoon salad oil
One small can milk
One egg.

Cook in double boiler until thick. Thin with water if too thick.

SAUCE FOR FRUIT COCKTAIL (Piquant)

(Maude Noble Haven)

Four tablespoons tomato catsup
Four tablespoons white grape juice
One tablespoon lemon juice
One tablespoon orange juice
One-eighth teaspoon salt
One-eighth teaspoon paprika
One-eighth teaspoon sugar
One-eighth teaspoon cloves
One-fourth teaspoon cinnamon.

MINT SAUCE FOR MEATS

(Mabel B. Seymour)

One-half cup mint leaves, chopped
One-half cup sugar
One cup hot vinegar.

Dissolve sugar in vinegar and pour over chopped mint. If vinegar is very strong, add more sugar. Do not dilute with water. The sauce must be strong of vinegar but still sweet.

Serve with roast lamb.

EGG SAUCE

(Rich white sauce)

One-fourth cup butter to one cup milk. Add yolks of hard-boiled eggs which have been put through sieve. Garnish with white of egg if you desire.

TARTAR SAUCE

Mayonnaise dressing
Lemon juice
Parsley
Green olives
Chopped sour pickles (very fine).

PRUNE DRESSING

(For roast fowl)

Two cups prunes (cooked)
One-half cup rice
Six large chestnuts
One-half cup melted butter
One-half teaspoon salt
One-eighth teaspoon pepper.

Cook rice until tender and dry in two cups of boiling water and juice from prunes. Add prunes (stoned and cut in quarters), chestnuts (blanched and chopped), butter, salt and pepper. Mix well.

BUTTER AND PARSLEY SAUCE

(Not cooked)

(Mabel B. Seymour)

Two tablespoons parsley
Two tablespoons melted butter
Two tablespoons lemon juice
One teaspoon salt
One-fourth teaspoon pepper.

Combine and use at once. Lemon juice may be omitted.

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Luncheon Dishes

CABBAGE AND GARLIC SAUSAGE

(Maude Noble Haven)

Two tablespoons butter, two tablespoons flour. Brown these together; then add four cups boiling water, gradually. Add one teaspoon salt, one teaspoon paprika, one carrot, sliced fine; one onion, sliced fine; herbs; bay leaf, thyme.

Cook in this (slowly), one cabbage, cut in quarters, and when one-half cooked lay over the cabbage two pounds garlic sausage (one-half pound sausage per person to be served), cover and cook until cabbage is tender.

HOMINY

One can hominy drained and boiled in fresh water for a few minutes and drain again; one good-sized onion fried slightly in butter; one can Del Monte Sauce. Season with Worcestershire sauce, salt and pepper. Put into baking dish, cover with cheese and bake until brown.

LUNCH DISH

Boil macaroni until tender, then place a layer in covered roaster; a layer of tomatoes; a layer of small link sausage (pork); a green chili pepper chopped (I use the canned ones), salt and pepper to taste. Repeat until you have the required amount, then over the top put a layer of cheese, cover and cook in moderate oven three hours. I figure two or three sausages for a helping.

PERLO

Cook one cup rice until tender. Cook three large onions and a small piece of garlic in one cup olive oil; when tender, add one cup tomatoes, one cup peas, two teaspoons of allspice. Salt and pepper to taste. Soup plate of grated cheese. Bake with some cheese on top.

PILAFFE (Casserole Dish)

One cup rice
One pound hamburg steak
Butter size of an egg
One can Campbell's tomato soup
Salt, pepper
Strips of bacon.

Boil cup of rice twenty minutes; brown hamburg steak in butter; mix with rice; add soup, salt and pepper; lay strips of bacon on top and bake three-quarters of an hour.

PINK POODLE

(Jennie E. Adams)

Two tablespoons butter
Two tablespoons flour
One teaspoon salt
One teaspoon Worcestershire sauce
One cup cream
One cup grated cheese
One can Del Monte Sauce.

Melt butter, add flour and blend; add cream, stir until thickened, then add tomato sauce; boil; add balance of ingredients and serve piping hot on toast or potatoes.

RICE RING

(Serve with Curried Eggs)

Two cups hot cooked rice
Three eggs, beaten separately
One cup grated American cheese
One chopped green pepper
One and one-half teaspoons salt
One-eighth teaspoon paprika.

Pour into well-buttered ring set in pan of hot water with several folds of paper under ring to keep it from bottom of pan. Bake until firm.

CURRIED EGGS

(In Rice Ring)

Fry one small onion until brown in one tablespoon of butter. Melt a tablespoon of butter in same pan, add one tablespoon flour. Cook until flour is done; add large cup milk, one-half teaspoon curry powder, salt and pepper; add four hard-boiled eggs cut in half. Serve when eggs are heated through in rice ring.

RICE FRITTERS WITH JELLY

(Mabel B. Seymour)

A delicious luncheon dish is rice fritters served with currant jelly or plum jam. Put a cup of rice in a saucepan, cover with cold water, set it over the fire, and let it boil just nine minutes; then drain through a colander; rinse it off with cold water and return to the same pan; add one pint of milk, a level teaspoon butter, and boil gently until rice is soft; turn into a large bowl and let stand until cool; when cold mix with the rice three tablespoons sugar, the yolks of four eggs, four tablespoons pre-

pared flour; mix all together thoroughly; beat the whites of the eggs to a stiff froth and fold them in the batter; have a little smoking hot fat over the fire and drop the batter in the same from a spoon and let it fry a golden brown; when done dust powdered sugar over the fritters, pile them on a dish covered with a napkin and serve with currant jelly or plum jam in a separate dish.

STUFFED GREEN PEPPERS

(Elizabeth M. Marshall, P. G. M.)

Six green peppers
One cup bread crumbs
Three cups chopped meat, preferably scraps of roast lamb
Any left over vegetables (string beans, carrots, tomatoes)
Onion
Salt and pepper to taste.

Cut the stem ends off peppers and remove seeds. Let stand in salt water for a little while. Mix bread crumbs, meat and vegetables. Moisten slightly with gravy from roast or about three tablespoons of butter. Place in pan and bake slowly. Use about one-half cup of water in baking pan.

TOMATO RABBIT

For one person take a slice of bread one-half inch thick, buttered slice of Tillamook cheese, large slice of tomato with slight sprinkling of sugar, salt and pepper very well; two slices of bacon across the top.

Put above into quick oven until the cheese melts and bacon curls (about ten minutes).

Good substitute for meat.

TOMATO TOAST

(Elizabeth M. Marshall, P. G. M.)

Cut six slices of bread rather thick. Beat one egg until light, add one cup of milk, one-half teaspoon of salt, one-eighth teaspoon of pepper. Dip the bread into the mixture allowing the slices to absorb all of it. Lift them to a greased pan and dot butter over them, using a teaspoon to each slice. Lay a thick slice of fresh tomato on each piece of bread, sprinkle with salt and pepper and top it with a thin slice of American cheese, dusted with paprika. Bake in a hot oven or under a broiler flame until the cheese and bread are delicately brown and the tomato is tender.

This will serve six.

TOMATO CUSTARD

(Luncheon dish)

(May S. Walters)

One can tomato sauce
One cup water
Salt and pepper to taste
Two slices onion
Two tablespoons sugar
Four cloves
One-half bay leaf
One-fourth cup cracker crumbs
Two eggs.

Simmer tomatoes, water and spices about fifteen minutes. Pass through sieve. Add cracker crumbs and eggs, beaten slightly. Bake in greased custard cups until set about twenty minutes. Turn out on platter and cover with cheese sauce and serve.

Cheese Sauce for Tomato Custards

One tablespoon butter
One tablespoon flour
One cup milk
One-half cake pimento cheese.

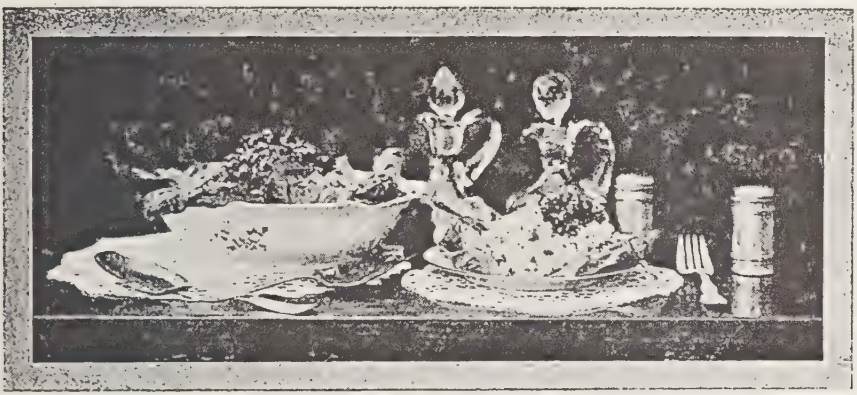
Melt butter, add flour; cook about one minute; add milk (cold), and stir until thick; then add cheese. When melted pour over custards.

TOMATO AND EGG

(For No Meat Lunch)

(Louise Mae Elsensohn)

Select solid ripe tomatoes of uniform size, scald and peel; cut off stem end about one-fourth inch, scoop out using care not to break sides, invert and let stand to drain one-quarter hour. Put in pan, salt, pepper and bit of butter in each, put in hot oven for ten minutes, then take out, break egg in each tomato, again place in hot oven for fifteen minutes. Serve at once.



Salads

APPLE SALAD

(Mabel B. Seymour)

Three medium-sized apples
One-half pound English walnuts (in the shell)
One tablespoon cooked mayonnaise
One tablespoon sugar
Five tablespoons whipped cream.

Dust nuts thickly with salt and pepper and combine with other ingredients.

APPLE AND NUT SALAD

One package of lemon Jello
One cup sweet apples
One cup walnuts

Make Jello and when beginning to set, add chopped apples and nuts. Pour into individual molds and let harden, unmold on crisp lettuce leaves and serve with mayonnaise to which has been added whipped cream in the proportion of half and half. Any mixture of fruit and nuts may be used in same way as above.

FRUIT SALAD DRESSING (Boiled)

Two egg yolks
Two tablespoons sugar
Two tablespoons flour
One-half cup pineapple juice.

Add juice of one-half lemon when cold, also one-half cup whipped cream.

APRICOT SUNFLOWER SALAD

One small can apricots
One dozen marshmallows
One-half cup finely chopped English walnut meats
Lettuce
Salad dressing.

Method: Drain the juice of the apricots and cut each half in two pieces, lengthwise.

Arrange on a lettuce leaf on individual salad plates. In the center of each plate place a marshmallow and arrange the pieces of apricot out from this to imitate a sunflower.

Around the marshmallow place stiff salad dressing and sprinkle with finely chopped nuts.

ASPARAGUS SALAD IN PEPPER RINGS

Remove seeds from either sweet, red or green peppers; cut rings one-fourth inch wide and slip through them asparagus stalks, canned or fresh. Serve with mayonnaise.

BEET SALAD

(Maud Dezell Bradley, P. G. M.)

One bunch beets (boil and peel)
One tablespoon sugar
One tablespoon olive oil
Salt
One cup water
One-half cup vinegar
One-fourth cup sugar
One large onion, sliced thin
Small bag pickling spices.

Boil until onion is clear; pour over the sliced beets.

One package of Knox gelatine (one envelope)
One pint boiling water
One clove garlic, cut very fine.

Pour over the above mixture; place in ice box to set. Cut in squares; serve with mayonnaise.

CANDLE SALAD

Place a slice of pineapple on a nest of lettuce leaves. Place a small banana in center of slice. Shake a spoonful of mayonnaise and whipped cream mixed over the top of banana to represent the wax of the candle running down. Then on the very top place a maraschino cherry for the light.

BUTTERFLY SALAD

Take a slice of pineapple, cut in half, lay on lettuce leaf so that the rounded sides meet in the middle. Use a seeded date for body and broken Trilby sticks or orange peel for feelers. Put a sliced stuffed olive on each corner of the wings and place a teaspoon of mayonnaise between feelers for honey.

CARROT SALAD

Cook young carrots in salt water and when cool cut in small dice. Mix with an equal quantity of crisp shredded lettuce. To each cup of the combined carrots and lettuce add two tablespoons chopped roasted peanuts and one tablespoon chopped olives. Mix with a boiled or mayonnaise dressing and serve in the individual lettuce leaves.

CRAB MEAT SALAD

(Margaret Jackson)

Two cups crab meat (minced)
One-fourth package gelatine
One-half teaspoon mustard
One-half teaspoon salt
One tablespoon vinegar or lemon juice
One-half cup thin cream
One cup whipped cream
Lettuce leaves
One tablespoon flour
One tablespoon sugar
One egg
One-fourth cup cold water (in which dissolve gelatine)
One tablespoon butter
One-half teaspoon celery salt
Mayonnaise.

Blend flour and mustard with the butter, then stir in thin cream, the beaten egg, stirring constantly. Dissolve gelatine in one-fourth cup cold water and stir into hot sauce, season with salt, sugar, paprika and lemon juice or vinegar; add crab meat. When cold, beat and fold in whipped cream. Pour into small molds; chill and turn out on lettuce leaves, endives or cress and surround or cover with mayonnaise.

This will serve a dozen for a luncheon.

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BANANA CROQUETTE SALAD

Peel ripe bananas and cut crosswise; also cut off ends to make them look like croquettes. Moisten pieces with mayonnaise and roll in chopped peanuts; lay each piece on lettuce leaf and cover partly with mayonnaise or fruit salad dressing.

CHICKEN SALAD

One large chicken
Three stalks celery
One pint ripe olives
One pint sour sweet pickles.

Cut all ingredients fine. Have chicken boiled and very cold. Marinate with French dressing and serve on bed of shredded lettuce in lettuce leaf with mayonnaise on top. Sprinkle with paprika.

CUBAN SALAD

Lay six bananas on ice till chilled. Peel, slice thinly and scatter over maraschino cherries cut in pieces.

Make a syrup of one-half cup of lemon juice and one-half cup granulated sugar and two tablespoons of sherry; pour over fruit. Set on ice and serve very cold.

CHEESE SALAD

(Minnie Seymour)

One pint whipped cream
Four tablespoons grated Eastern cheese
One pimento, chopped
Mustard
Salt and pepper to taste.

Mix four tablespoons grated Eastern cheese (fresh) with one pint of whipped cream. Soak one tablespoon of Knox's gelatine in a little hot water, add to whipped cream, thin; add cheese and seasoning. Pour into mold and when hard serve on lettuce with salad dressing and garnishes. Will serve about ten.

CUCUMBER AND PINEAPPLE SALAD

(Mrs. H. H. Hill)

One can sliced pineapple
Three medium or two large cucumbers
One envelope of Knox gelatine
Five drops green vegetable coloring
Salt and pepper (cayenne).

Method: Soak gelatine in a little cold water for a few minutes, then add the pineapple juice and heat to dissolve thoroughly. Do not boil. Peel the cucumbers, scoop out the seeds, and put the

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rest through a meat chopper. Cut pineapple into small pieces and mix cucumbers and pineapple with the somewhat cooled gelatine mixture. Add salt and dash of cayenne. Mold in a ring mold or in an individual mold. Serve on lettuce with mayonnaise dressing.

COLD SLAW

One-fourth head of firm white cabbage, shredded and chopped fine. Stand in cold water one hour. Drain, season with salt and pepper. Add one-half cup of sugar and French salad dressing.

CRANBERRY SALAD

Two cups cranberries
Two cups sugar.

Cook five minutes.

Dissolve one package lemon Jello in one-fourth cup boiling water. Pour together the cooked cranberries and Jello; add one cup chopped celery and nuts; pour into mold, and when set serve with salad dressing.

ENGLISH EGG SALAD

(Wm. A. Hicks)

Twelve eggs boiled hard, then neatly shelled and cooled. Pickle half of them in beet vinegar and the other half in white wine vinegar colored a rich green with fruit coloring. One cup of stewed chestnut meats, or any desired nuts; one cup diced apples. Dust with salt and paprika, then cover with fromage mayonnaise. Serve with garnish of water cress.

CUCUMBER AND PINEAPPLE SALAD

(Chlo A. Craig, P. G. M.)

One package gelatine
One cup cold water
Two cups boiling water
One-half cup lemon juice
Three-fourths cup sugar
One cup diced pineapple
One and one-half cups diced cucumber.

Soak gelatine in cold water five minutes, then dissolve in boiling water; add sugar and stir until dissolved; add lemon juice, cucumber and pineapple. Pour into molds first dipped in cold water, then chill. Serve on lettuce with mayonnaise.

EGG SALAD

Cut three large stalks of tender celery into pieces and put into a salad bowl. Chop the whites of five hard-boiled eggs and add to the celery with a little salt and pepper. Slice the yolks of the eggs in thin rounds, lay over the salad, pour over mayonnaise, and garnish with celery leaves.

NEW YORK SALAD

Six medium-sized carrots
Four eggs, boiled hard
One cup cooked macaroni
One onion
One-half cup nut meats
Salad dressing
Lettuce.

Method: Dice and cook the carrots in slightly salted water until tender. Cook the macaroni until tender.

Cut the hard-boiled eggs into small cubes. Dice the onion into small bits. Break up the nuts into small pieces. Combine all ingredients very carefully. Mix with any desired salad dressing and serve on crisp lettuce leaf.

Note—Carrots, macaroni and eggs should be cold before mixing.

FRUIT SALAD

(Mrs. R. Grant Potter)

One package Jell-Well soaked in three-fourths cup very hot mater, stir until dissolved; add one pint ginger ale and

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four cups of fruit, sliced bananas, oranges, grapefruit, fresh or preserved cherries, peaches, apricots, pineapple and a few walnuts, cut in small dice. Mold in small molds and serve on lettuce with a rich mayonnaise. I always add cream to the dressing.

FROZEN SALAD

Two Blue Label cheese, put through ricer
One cup mayonnaise
One cup whipping cream
One can sliced pineapple, drained and cut in small pieces; do not use juice
One small bottle maraschino cherries, cut in small pieces
One small bottle stuffed olives, sliced real thin.

Method: Mix cheese with mayonnaise, then add stiffly whipped cream. Mix in finely-cut pineapple, cherries and olives. Put in a mold, pack in ice and salt for three hours.

When frozen, slice and serve on crisp lettuce with a small amount of mayonnaise.

Note—If a pink color is desired add a small amount of cherry juice to mixture before adding whipped cream.

Use three parts of ice to one of salt.

GRAPE SALAD

(Adah S. Noland)

Take one and one-half pounds white grapes, remove seeds, and cut into halves; add three-fourths pound chopped English walnuts. When ready to serve mix with any good mayonnaise dressing, adding one cup whipped cream last and tossing together lightly with fork.

This quantity will serve six.

LETTUCE A LA SEYMOUR

Slice a large, firm head of lettuce into six sections and cover generously with mayonnaise to which has been added catsup and grated fresh Tillamook cheese. About four tablespoons of mayonnaise, three tablespoons of catsup and a piece of cheese about three inches square before grating. Proportions may be varied to taste.

NOVELTY SALAD

(Mrs. Charles Bliss)

One package gelatine
One-half cup cold water
Two tablespoons lemon juice
Two cups boiling water
One-half cup sugar
One-half teaspoon salt
Two cups celery, chopped
One cup cabbage, chopped.

Soak gelatine in cold water five minutes.

ORANGE SALAD

Four oranges
One-half cup finely-cut celery
Lettuce
Dressing.

Remove skins from oranges and cut in pieces, discarding all the white membrane. Mix with celery and moisten thoroughly with dressing. Arrange on lettuce and put a spoonful of dressing over the top.

PINEAPPLE AND BANANA SALAD

Place crisp lettuce leaves on plate, then a slice of pineapple, either fresh or canned; a banana which has been scraped and cut in halves; sprinkle with chopped nuts. Serve with mayonnaise heaped in center.

PINEAPPLE AND CHEESE SALAD

(Mabel B. Seymour)

On a crisp lettuce leaf lay one slice of canned pineapple. Fill center with

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freshly grated Tillamook or Eastern cheese. Add a spoonful of mayonnaise on top, dust with paprika and serve.

PALM COURT SALAD

(Alita Seymour)

Shredded lettuce
Tomatoes
Heart of artichoke, stuffed with crab or shrimp
Garnish with eggs put through ricer
Asparagus tips and pimento.

Serve with Thousand Island Dressing.

PINEAPPLE-PEACH SALAD

(Mrs. Kate E. Boyd)

On crisp lettuce leaf lay one slice of pineapple. Fill center with freshly grated cheese, invert a half canned peach over cheese, cover with mayonnaise to which has been added five tablespoons of whipped cream and sugar to taste. Sprinkle top with chopped nuts and garnish with maraschino cherry.

SPECIAL PINEAPPLE SALAD

Arrange a slice of Hawaiian pineapple on a crisp leaf of lettuce for each service. Shape cream cheese into small balls and dust each one with paprika. Place on the pineapple slice allowing three for each serving. Heap the center of the pineapple with mayonnaise.

PECAN SALAD (Jellied)

(Grace Hicks)

To one pint of lemon Jello, when nearly hard, add one cup of broken pecans. Mold in wine glasses and serve on lettuce leaves with finely-shaved sweet green peppers and mayonnaise.

STUFFED PEPPER SALAD

Remove seeds from peppers and soak in salt water. One can of Booth's Crescent sardines, picked into fine pieces with a fork. Two tablespoons chopped pickles. Two tablespoons chopped olives. Add enough mayonnaise to hold all together. Drain peppers dry, fill with mixture to which has been added at the last moment shredded lettuce. Garnish plate with lettuce leaves. Dot pepper on top with mayonnaise and sprinkle with paprika.

PEPPY SALAD

Boil the syrup from one can of Del Monte pears and add two and one-half tablespoons gelatine, softened in one-fourth cup cold water and one-fourth cup sugar. Cool and add one cup ginger ale and the pears cut in pieces. Pour into mold and when firm serve with whipped cream salad dressing.

TO PEEL TOMATOES EASILY

(M. B. S.)

Hold tomatoes on fork in gas flame until you hear it pop. Turn tomato on fork and repeat. Tomato can then be peeled and will not be found warm inside.

STUFFED TOMATO SALAD

(Dorothy S. Beck)

Select good-sized round tomatoes, pop over gas flame and peel. Remove pulp, turn upside down and drain.

Mince one small onion, three stalks of white celery, one sweet bell pepper and one can of Booth's sardines, from which the skin, tail and backbone have been removed.

Mix all together with some minced tomato pulp, marinate with French dressing, fill tomatoes and serve on bed of lettuce leaves.

TOMATO SALAD

Peel tomatoes, cut almost through but not quite. Spread apart, salt and mari-

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nate with French dressing, place a spoonful of mayonnaise in center, sprinkle thickly with chopped peppers. Serve on lettuce leaf.

TOMATO JELLY

One can tomatoes or
Eight medium size tomatoes, skinned and stewed
One-fourth box Knox gelatine
One-half cup cold water
Salt and pepper
Juice of one lemon
Lettuce and mayonnaise.

Method: Dissolve gelatine in cold water. Press tomatoes through sieve and season with salt and pepper. Heat and pour over gelatine while hot. Add juice of lemon. Pour in mold and place on ice. When firm, garnish with lettuce and serve with mayonnaise dressing. Individual molds may be used if preferred.

Note—Plain tomato jelly may be varied by adding chopped celery, nuts and canned peas, when the jelly has cooled but before it has set.

VEGETABLE SALAD

One large green cucumber
Four small stalks of crisp white celery
Six firm ripe tomatoes
One small head of cabbage
Three sprigs parsley
One-half cup blanched almonds, chopped fine
One-fourth teaspoon celery seed
One-fourth teaspoon white pepper
One teaspoon salt.

Method: Peel cucumber, remove the seeds and chop fine. Chop celery, mix with cucumber, add salt. Put on ice.

Peel tomatoes and put on ice.

Chop the cabbage, add minced parsley, celery seed, pepper and chopped almonds. Moisten this with a salad dressing and heap in center of salad plate or bowl.

Now cut chilled tomatoes in half and scoop out seeds and pulp. Fill the cavity thus made with chopped cucumber and celery. Put a spoonful of salad dressing on the top of each. Put the tomatoes around edge of salad plate or bowl and serve cold.

Note—To make this large salad more attractive, crisp head lettuce leaves may be placed around edge of plate and the stuffed tomatoes placed on the lettuce, cabbage mixture in center as above.

SWEETBREAD SALAD

One cup sweetbreads
One cup cucumbers
Two tablespoons mayonnaise
Two tablespoons mixed seasoning
Two tablespoons whipped cream.

Allow sweetbreads to stand in water one or two hours before cooking. Add one teaspoon salt to water and if necessary change water once. Drain and cover with boiling water, add one teaspoon salt and one teaspoon lemon juice. When tender drain and cover with cold water. When cool pull apart and remove membrane. Pare and slice cucumbers lengthwise, then holding parts together cut across the other way. Mix sweetbreads and cucumbers, cover with dressing and serve at once. Garnish with lettuce leaves.

STUFFED PRUNE SALAD

Drain cooked prunes. Remove pits and fill centers with the following mixture: One-half cup finely chopped sour pickles, six ripe olives, stoned and chopped. Moisten with a thick mayonnaise; fill prunes. Arrange on crisp lettuce leaves and serve.

PRUNE AND COTTAGE CHEESE SALAD

Remove stones from cooked, cold prunes. Fill this space with well-sea-

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soned cottage cheese; place on lettuce leaves and serve with a thick mayonnaise dressing.

STUFFED PEPPER SALAD

Three medium size green peppers
One small pimento cheese
One-fourth cup grated American cheese
One-fourth cup chopped green or stuffed olives
Cream to moisten
Salt and paprika to taste.

Method: Remove tops from peppers, take out seeds. Dip in hot salt water, remove and chill.

Cream pimento cheese, mix with other cheese and olives. Moisten with cream so ingredients will stick together. Season. Pack peppers with this filling, chill well, then slice crosswise in one-half inch slices. Arrange three slices on crisp lettuce on each salad plate and garnish with mayonnaise.

SALAD DE ROGNAN

Two beef kidneys
One small onion
One head celery (white part only)
Six large radishes
Lettuce to serve.

Boil kidneys until tender in water with onion and salt. When cold chop fine together with one head celery and six radishes. Season with salt and pepper to taste. Mix with French dressing. Allow to stand one hour. Cover with mayonnaise and serve on lettuce leaf.

PRAWN SALAD

(Florence Larkin Newman)

One large head lettuce, shredded
One pound prawns (large shrimps)
Four hard-boiled eggs, chopped
One large bell pepper, chopped.

Place lettuce on large platter. Place prawns over lettuce, then the eggs and pepper, mixed together and seasoned with salt and pepper to taste, over the prawns. Serve Louie Salad Dressing with above. Sufficient for six people. To be served at the table.

FROZEN VEGETABLE SALAD

(Martha Phillips)

Three tomatoes
Three cucumbers
One small onion, chopped very fine
One green pepper, seeded, chopped very fine
Three teaspoons gelatine
One cup cold water
Two tablespoons vinegar
Two tablespoons lemon juice
One tablespoon tomato catsup
One-half teaspoon Worcestershire sauce
Salt and pepper.

Skin tomatoes, chop fine; peel cucumbers, chop fine; soak gelatine in cold water, heat until dissolved; combine, pour in mold. Pack in salt and ice three hours. Serve with mayonnaise on lettuce leaf.

DOROTHY'S SALAD

Soak one and one-half envelopes Knox gelatine in six tablespoons cold water.

Place on fire:
Two cups water
One-half cup sugar
Two tablespoons vinegar
Juice of one lemon.

Pour over gelatine.

Rub bowl with oil and place two sliced hard-boiled eggs around bottom of bowl, one cup of shrimps or crab, one small can grated pineapple, cucumber, chopped celery or any other vegetable. Place in layers around bowl and lastly, add gelatine which has cooled. An improvised mold may be made from ordinary pan by placing a glass filled with water (to keep glass from breaking) in the center.

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Salad Dressing

BOILED SALAD DRESSING

Three tablespoons oil
One tablespoon flour
One tablespoon sugar
One cup milk, sweet or slightly sour
One-half cup mild vinegar
One teaspoon salt
One teaspoon mustard
One-eighth teaspoon cayenne
Two eggs

Stir the dry ingredients in oil which has been put in a double boiler top. Add the milk and cook, stirring constantly, until the mixture takes on the consistency of cream. Beat the egg yolks slightly, add the vinegar, pour into the first mixture and cook until thickened, stirring constantly. Chill and fold in the beaten egg whtes.

A favorite dressing for potato.

BOILED SALAD DRESSING

One tablespoon mustard
Four tablespoons flour
Six teaspoons sugar
One teaspoon salt
One-fourth teaspoon white pepper
One-half cup vinegar
Two eggs
One and three-fourths cups milk.

Mix dry ingredients in order given, add vinegar, beaten eggs and milk. Cook in double boiler until thick. When ready to use thin with cream.

GOLDEN DRESSING FOR FRUIT SALAD

(Mabel B. Seymour)

One-fourth cup pineapple juice
One-fourth cup orange juice
One-fourth cup lemon juice
One-half cup sugar
One-half cup heavy cream
Two eggs.

Heat fruit juices; beat eggs light; gradually add sugar. Pour over hot juice and cook until spoon is coated. Remove to dish of cold water and beat until cold. Fold in cream whipped stiff just before serving.

SALAD DRESSING

(Lina Martin)

One green pepper, an equal amount of raw celery, and an equal amount of hard-boiled eggs, chopped fine. Add one-half cup of chili sauce, one-half cup of mayonnaise, one tablespoonful of white vinegar, two tablespoonfuls of olive oil; add salt, pepper and cayenne. Mix well. Can be served with almost any kind of salad.

ROQUEFORT CHEESE DRESSING

Six tablespoons olive oil
Three tablespoons vinegar or lemon juice
One-half teaspoon salt
One-half teaspoon paprika
One tablespoon (or more) of Roquefort cheese, chopped fine.

EGGLESS MAYONNAISE

(Mrs. J. G. Meyer)

One-half teaspoon salt
One-fourth teaspoon black pepper
Two tablespoons canned milk
One-half teaspoon dry mustard
One-fourth teaspoon sugar
Dash of cayenne pepper
One-eighth teaspoon paprika
One-fourth teaspoon curry powder
One-half cup salad oil
Two tablespoons vinegar or lemon juice.

Mix dry ingredients well, add milk and mix again. Add oil slowly and lastly, stir in vinegar.

FRENCH DRESSING

(Mabel B. Seymour)

Into a quart bottle put—
One-half quart salad oil
One-third quart vinegar
One large teaspoon salt
One tablespoon sugar
Two tablespoons catsup
One tablespoon Worcestershire sauce
Three cloves of garlic, cut once in half so juice will flow.

Shake well. Will keep until all is used if kept in cool place. Shake well each time before using.

I use this on all salads (except fruit salad) before putting on mayonnaise.

LOUIE SALAD DRESSING

(Florence Larkin Newman)

One small bottle Mohr & Yoerk's mayonnaise
One large bottle Heintz catsup
One-half cup milk.

Beat the above ingredients well, then add a dash of nutmeg, salt and pepper to taste, and one small clove of garlic, crushed.

SALAD DRESSING

(Dr. Louise C. Heilbron)

Mix—
Two large cups oil
Four tablespoons sugar
Four tablespoons Worcestershire sauce
Juice of four lemons (strained)
One-half teaspoon salt
One-half teaspoon paprika
One-half teaspoon celery salt
One-half teaspoon onion salt.

Mix well. Pour all into a quart bottle; cut a clove of garlic into four parts and put into same.

Keeps well. Use as desired, always shaking bottle before using.

THOUSAND ISLAND DRESSING

Two egg yolks
One pint salad oil
Small bottle olives
Two canned red pimentos
Two hard-boiled eggs
Two blades of chives or a little onion juice
Vinegar
Salt
Paprika.

Mix as for mayonnaise, adding chopped eggs, chopped pimentos, chives and seasoning.

FRENCH DRESSING

For Plain Lettuce, Vegetable or Combination Salads

(Ella Tyler Hall, P. G. M.)

One level teaspoon prepared mustard, mix smooth in one tablespoon good vinegar; one teaspoon Worcestershire sauce, level teaspoon salt, a little pepper; add one cup oil, slightly scrape the outside of a medium-sized clove of garlic (or cut across so juice will come out), drop in the dressing when ready to dress salad, beat until well mixed and remove garlic; mix lightly.

ONE-MINUTE MAYONNAISE

(Mabel B. Seymour)

One egg (beaten)
Two tablespoons cider vinegar
One teaspoon salt
One teaspoon sugar
One-half teaspoon mustard, if desired
One quart salad oil.

All ingredients must be cold.

Method: Beat egg in round-bottomed bowl; add vinegar, salt and sugar. Place bowl in sink. Turn bottle of oil over on drainboard and let oil flow in mixture, beating rapidly with Dover egg-beater. If mixture gets too stiff before all the oil is used, add more vinegar.

PINEAPPLE SALAD DRESSING

(For Fruit Salad)

One and one-half tablespoons butter
One-half cup sugar
One tablespoon flour
Two eggs
Pineapple juice
One-half pint whipping cream.

Cream butter and sugar, add flour and the beaten eggs. Heat the juice of one large can of sliced pineapple and add to above mixture. Cook until thick (about three minutes over flame—longer in double boiler), cool and add whipped cream.

This makes dressing enough for twelve people.

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If rolls are brushed with small amount of water before being put in an oven to reheat, they will not become hard or form a thick crust on top.

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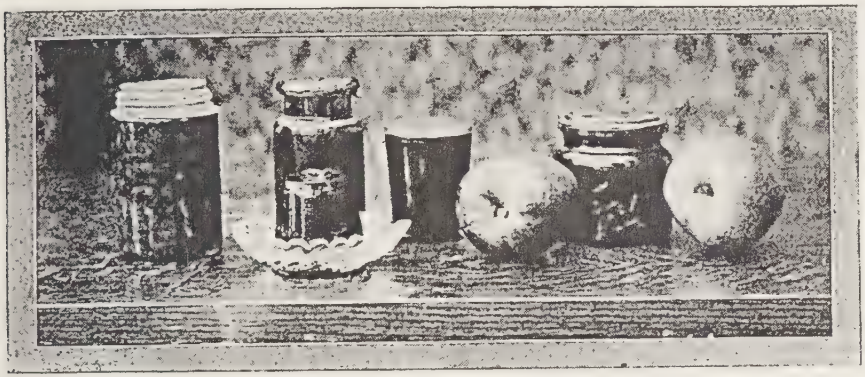

Preserves and Pickles

APPLE BUTTER

Cook apples as for sauce, put through colander. To three quarts apple sauce add one quart granulated sugar; stir well, put into granite pan, place in slow oven and cook from eight to twelve hours, stirring at least once each hour.

Remove from oven and add two drops of cinnamon oil; stir thoroughly.

Great care should be taken in not allowing it to cook too rapidly.

CARROT MARMALADE

(Maud E. Gilpin)

Take four bunches of carrots and rinds of four lemons, put through meat grinder, cover with water and cook for one hour. Then for every cup of this mixture add one of lemon juice and one of sugar and boil slowly one hour.

CRANBERRY JELLY IN MOLDS

One quart cranberries
Two cups boiling water
Two cups sugar.

Pick over and wash berries. Put in stew pan with water and boil twenty minutes. Rub through a sieve, add sugar, and boil five minutes. Turn into individual molds. Recipe makes one dozen servings.

CRANBERRY JELLY

Wash one quart cranberries; two cups water; cook until berries pop (about ten minutes). Strain through colander and return to fire; add two cups granulated sugar; stir until dissolved. If a firm jelly is desired boil five minutes longer.

CHERRY BERRY JAM

Five pounds pitted Royal Ann cherries
One drawer of strawberries
One-half drawer of loganberries
Eight pounds of sugar.

Boil cherries in own juice for one-half hour, add strawberries and loganberries (remove seeds from loganberries), boil one-half hour, add sugar and boil ten or fifteen minutes, not longer.

Do not double the recipe as it will not jell if you do.

SPICED CURRANTS

(Maud E. Gilpin)

Three pounds white sugar
Five pounds ripe currants (picked and washed)
One tablespoon each of cinnamon, cloves, allspice and nutmeg.

Boil all about thirty minutes, then add one-half pint vinegar and boil till jells.

FIG JAM

Five pounds figs, pared and soaked over night with three pounds of sugar. Cook in its own juice three hours. Put in one vanilla bean.

GINGER PEARS

Four pounds hard green pears
Four pounds sugar
One-fourth pound green ginger root
Two lemons.

Soak ginger in a glass of water over night; clean and slice. Peel pears, cut in strips. Grate lemon peel and cut lemon in thin slices. Boil all together forty-five minutes or until syrup is thick enough.

ORANGE MARMALADE
(Not Bitter)
(Mrs. W. K. Chambers)

Wash three thin-skinned oranges and two lemons, cut off large slice from each end (throw away), quarter and trim off as much of the white as possible; slice very thin. Measure and add three cups cold water for each cup of fruit. Put into large bowl and let stand twenty-four hours. Put on stove and boil until tender. Put away again for twenty-four hours. Measure and add one and one-half cups sugar to each cup of liquid and fruit. Cook until it jellies (about one hour).

GOOSEBERRY SWEETS

Press the juice from three oranges and shave off the rind, being careful not to mix in any white part; remove the top and stems from five pounds of gooseberries, two pounds of seeded raisins and chop all together very fine, add four pounds of sugar and the orange juice. Cook slowly for one hour. Turn into jars and seal.

ORANGE MARMALADE
(Gertrude Swain Freeman, P. G. M.)

Twelve navel oranges, weigh and peel; cut the skins in shreds and the pulp also; to every pound of fruit, add three pints of

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water; let stand twenty-four hours; cook until tender. Take from the fire and when cool, to every pint of fruit, add one and one-fourth pounds of sugar; boil (not simmer) for two hours. Before removing from the fire add the juice of five lemons. A little salt improves it.

ORANGE MARMALADE

(D. W. Pierce, P. G. P.)

Six large oranges
Two lemons
Twelve cups cold water
Six cups sugar.

Peel oranges, quarter and slice pulp; scrape membrane from skin and slice. Slice lemons very thin. Assemble all but sugar, put cold water on and let stand over night. Next morning boil three hours slowly, add sugar and boil another hour; put in glasses.

PICKLED FIGS

(Mrs. Potter)

To four pounds of figs take six pounds of sugar, one pint of vinegar, whole cloves, cinnamon, mace and mustard seed. Make syrup of sugar and vinegar, add figs and allow all to boil up thoroughly once. Take out figs, lay in stone jar with mixed spices between layers. Boil syrup down a bit and pour boiling hot over figs. Allow to stand twenty-four hours. Pour off liquor and boil again. Repeat three times. Cover well and set in cool place. Do not try to cut proportion of sugar.

MINCE MEAT

(Haidee Hageman)

Three bowls meat
Six bowls apples
Two pounds raisins
One pound currants
One pound suet
Three teaspoons cinnamon
Two teaspoons allspice
Two teaspoons cloves
Three pounds brown sugar.

Mix with boiled cider.

PICKLED FIGS

(Anna D. Dudderar, P. G. M.)

Seven pounds ripe figs
Three pounds sugar
One cup pure vinegar.

In the evening weigh the fruit and put in a granite kettle with the sugar and vinegar over it. Next morning take figs carefully out and bring juice to a

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boil; then pour over figs. Repeat this two mornings and the next or fourth morning place the kettle on stove and cook until figs are clear. Take figs out and put in jars being careful not to mash them. Take one-half teaspoon cloves and one teaspoon of cinnamon and tie in cloth bag, drop in syrup and cook until there is just enough syrup to cover figs in jars. Seal while hot.

PINEAPPLE HONEY

(Mrs. C. C. Olsen)

Two cups pineapple (ground)
One and one-half cups water
Three cups granulated sugar.

Method: Peel and core pineapples, put through meat grinder, sufficient to make one pint, juice and all. To this, add water and granulated sugar. Boil twenty minutes. Put in jelly glasses and seal when cold. Is delicious with hot biscuits or as a sauce with puddings.

PLUM CONSERVE

(Birdie Meyer)

Eight pounds plums
Five pounds sugar
Three pounds oranges (about six)
Two pounds raisins
One pound chopped nuts.

Put all (except sugar) through food grinder, oranges with skins on. Boil until thick, being careful not to burn it.

SUN-COOKED STRAWBERRY PRESERVES

One and one-half pounds fruit (one pound berries equals four and one-half cups)
Two pounds sugar (one pound sugar equals two cups)
One-half cup boiling water.

Make a syrup of water and sugar and boil ten minutes. Put in fruit and boil ten minutes longer. Pour in large platters or any kind of broad shallow dishes, agate or enamel pans, and put in sunshine with glass over top, leaving crack between dish and glass for air to enter. Close crack at night and open in morning. Preserves will make quicker if kept in sunshine all day. Will make in from one and one-half to three days, according to amount of sunshine fruit gets. Try occasionally to see if juice is getting thick. If more juice is desired with preserves put in a little more water than quantity mentioned and a little more sugar.

QUINCE HONEY

One quart sugar, one pint boiling water and two large quinces grated. Pour boiling water (pint) over the sugar, and, when dissolved, add grated quince. Boil about ten minutes, or until it thickens.

This makes one quart of delicious yellow honey, especially fine for mush or pancakes.

RHUBARB MARMALADE

(Minnie Elliott Seymour, P. G. M.)

Six pounds rhubarb
Five pounds sugar
One-half pound English walnut meats
Four oranges, pulp and rind cut fine.

Method: Cut rhubarb in small pieces. Mix with sugar and let stand over night. Add oranges and cook until thick. The same as any jam. Nuts may be added just after taking marmalade from stove. If marmalade is to be kept for quite a while, it is better to add nuts just before serving.

QUINCE JELLY

One gallon fruit
One pint water.

Boil until soft and strain. Weigh juice, boil twenty minutes, add one pound sugar to each pound of juice and boil fifteen minutes.

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COLD CATSUP OR RELISH

(Flora Ann Wakefield)

Seven and one-half pounds ripe tomatoes (chopped)
One cup onion
One cup horseradish (grated)
One cup brown sugar
One cup mustard seed
One-half cup salt
Five stalks celery (chopped)
Three red peppers (chopped)
One tablespoon black pepper
One tablespoon cinnamon
One teaspoon cloves
One quart vinegar.

Seal in jars and will keep until used. Very fine with meats. Requires no cooking.

GREEN TOMATO MINCE MEAT

One peck green tomatoes
Two and one-half pounds brown sugar
Two pounds raisins
One pound beef suet
One-half cup vinegar
Two tablespoons salt
Two tablespoons cinnamon
One teaspoon cloves
Two teaspoons nutmeg
Two cups chopped apples.

Slice the tomatoes or put them through a food chopper, cover with cold water, and boil five minutes. Drain. Add the other ingredients, and simmer about forty-five minutes until most of the moisture has evaporated. Pack in hot jars and seal until ready to use.

CHOW CHOW

(M. B. S.)

Ten pounds green tomatoes, chopped not too fine, sprinkle with one coffee cup of salt and let stand twelve hours; drain off water and add six green peppers, five small onions, six stalks of celery, all chopped; two cups sugar, four tablespoons mustard seed, one tablespoon pepper, one tablespoon celery seed, one-half teaspoon cayenne, one pint vinegar.

Cook together until soft and jar air tight. More vinegar may be necessary according to its strength.

TOMATO CATSUP

One box tomatoes
Six bell peppers
Five large onions
One whole head garlic.

Boil one hour and strain. Add one pint vinegar, one and one-half cups light brown sugar, one-half cup salt; boil one hour and then add two teaspoons cloves (ground) allspice, cinnamon, ginger, mustard and one-fourth cup whole celery seed if desired (tie in bag). Boil another one-half hour and bottle, seal with sealing wax.

CUCUMBER PICKLES

One hundred cucumbers about four or four and one-half inches long; cover with water for four hours; wipe each one with a dry cloth. Make a brine of water and one quart of salt; soak cucumbers over night; wash as before, and cover with good vinegar; let come to a scald (not boil); add the following spices, etc., to the vinegar before scalding:

Two pounds granulated sugar
One-half pound sliced green peppers
Five or six sticks cinnamon
Two tablespoons cloves
One-third teacup white mustard seed
One-half teacup yellow ground mustard (mixed with sugar)
Six or eight large onions (sliced).

I always seal mine while hot in one-half gallon jars.

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MUSTARD PICKLES

(Mrs. Potter)

One quart large cucumbers, quartered
One quart small cucumbers
One quart button onions
One cauliflower.

Stand over night in strong salt water.

Sauce

Six small tablespoons mustard
One cup flour
One cup sugar
One tablespoon tumeric
Two quarts vinegar.

Wet flour and mustard which have been sifted with sugar and tumeric with small amount of vinegar and rub to a smooth paste. Add rest of vinegar and cook until smooth being very careful not to burn. Add pickles and heat thoroughly.

SLICED CUCUMBER PICKLES

(Mrs. Pearl Gilmore)

Twenty-five cucumbers, half grown; stand in cold water over night, slice; also slice eight large onions lengthwise; mix with one-half cup salt; let stand one hour; drain; add four cups vinegar, two teaspoons ginger, two teaspoons tumeric, two teaspoons mustard seed. Cook, then add two teaspoons celery seed. Seal.

GREEN TOMATO PICKLE

(Maude Noble Haven)

Slice eight quarts green tomatoes and one dozen bell peppers; sprinkle over these one cup salt. Let stand over night, then in morning drain off water, and add:

Two dozen onions, sliced
Two quarts vinegar
One quart sugar
One oz. cloves (whole) or one teaspoon ground cloves
One tablespoon cinnamon
One tablespoon allspice.

PICKLES

(Mrs. Davis)

One gallon vinegar
One cup salt
One cup sugar
One-half cup mustard
Small piece of alum.

Wash pickles, place in jars and pour over vinegar.

DILL PICKLES

Take medium size cucumbers, wash gently and cover with cold water. Let stand in water over night. Next day wipe dry and pack in jars using plenty of dill between layers. To each one-half gallon jar, add two small red peppers or one-half large red pepper (remove seeds), two or three bay leaves. To six quarts water add one pound rock salt and one level teaspoon powdered alum. Heat the mixture to a boiling point and add one quart vinegar. Pour hot over cucumbers and seal air tight.

MUSTARD PICKLE

(Maude Noble Haven)

Two heads celery
Two heads cauliflower
Two quarts little onions
Two quarts green tomatoes
Two quarts cucumbers
Six bell peppers.

Cut fine; sprinkle over these one cup salt. Let stand over night, then drain and boil until tender in vinegar and water.

Dressing

One cup flour
Two cups sugar
Two thirds cup mustard
Two oz. tumeric powder
Four quarts vinegar.

Boil all together and pour over above mixture.

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CHOPPED PICKLES

(Carrie L. Hill)

One peck green tomatoes, chopped fine
One small cup salt.

Let stand over night, drain well and add:

One large cabbage (chopped fine)
One dozen onions, cut in thin slices
One small cup salt
Two and one-half pounds brown sugar
Two oz. white mustard seed
One oz. tumeric powder
One-half cup ground mustard
Two quarts vinegar.

Mix well and cook three-fourths hour, slowly. Bottle.

SARATOGA PICKLES

(Mary B. Dixon)

Twenty-five cucumbers, sliced thin
Twelve onions, sliced thin.

Cover with two cups of salt and let stand over night or twenty-four hours, then drain off water.

Boil:

One quart vinegar
One pound sugar
One tablespoon ginger
One tablespoon celery seed
One tablespoon mustard seed
One tablespoon tumeric.

Then pour over cucumbers and onions and boil fifteen minutes. Put in jars and seal while hot.

MOLDED APPLE SAUCE

(Martha Dillon)

Two cups apple sauce
One-half lemon (juice)
Two tablespoons gelatine
Two tablespoons cold water.

Soak gelatine in water, add to hot apple sauce; heat until dissolved; add two small cinnamon drop candies, sweeten to taste. When cold, add beaten whites of two eggs. Form in molds. Serve with custard sauce.

DANISH PICKLES

(Elsie M. Jensen)

Peel large ripe yellow cucumbers and scrape out seeds and pulp and wipe dry on cloth. Cut in pieces proper for serving. Cover with cold vinegar and allow to remain over night.

Remove and drain. Boil the vinegar in which they have soaked, dropping in the cut cucumbers a few at a time. Boil gently until fairly soft, taking care not to overboil.

Lay the cut cucumbers on a large platter separately until cooled. In the meantime, prepare the syrup as follows:

Six pounds of sugar to one quart of vinegar, tablespoon of whole cinnamon tied in a cloth. Boil solution, until a syrup is formed.

Put the cooled cucumbers into a crock, and pour the boiling hot syrup over them.

In three or four days drain off the syrup and reboil with more sugar, if necessary, and replace in the crock. (Or sealed in Mason jars if wanted.)

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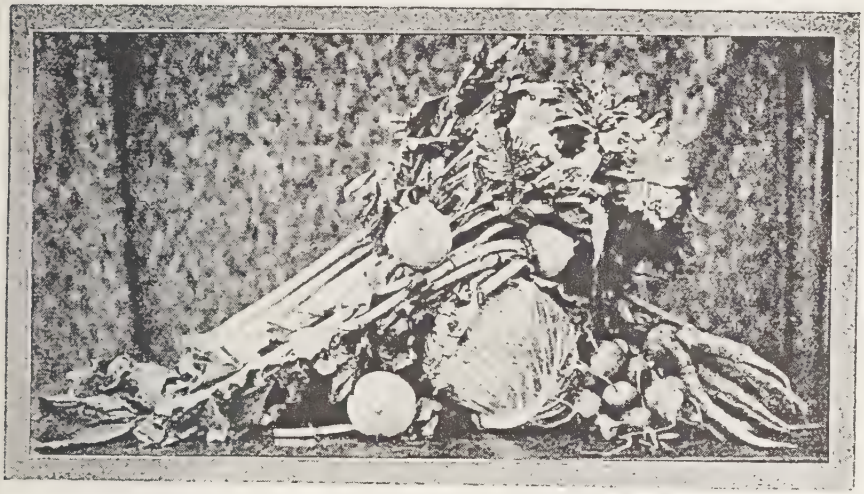

Vegetables

STUFFED ARTICHOKES

(Evalyn Gould)

Four artichokes
One can sardines
Two eggs
Cracker meal.

Mix sardines and eggs together and then enough cracker meal to make a paste. Wash artichokes well. Place a little of the paste in each leaf. Drop in salt and water and cook for two hours. Chill. Serve with mayonnaise on a leaf of lettuce.

BEETS SUPREME

(Mrs. Ann Stevens)

One dozen small beets
One-half cup sugar
One-half tablespoon cornstarch
One-half cup vinegar
Two thin slices onion
One tablespoon butter.

Method: Cook beets in boiling water. When soft, drain, put in cold water and remove skins. Cut into cubes or fancy shapes.

Sauce

Method: Mix sugar with cornstarch; stir in vinegar. Place over fire and stir constantly until it reaches the boiling point, then let cook five minutes. Slice into this sauce one or two very thin slices of onion (leek is nicer if you have any), pour sauce over beets and let stand one-half hour or longer. When ready to serve, slowly heat, add a generous tablespoon of butter and serve piping hot.

These are delicious with a chicken or lamb dinner.

BEAN LOAF

One pint cold cooked navy beans
Two tablespoons tomato catsup or plain tomatoes
One cup bread crumbs
One tablespoon chopped onion
Salt and pepper to taste.

Method: Combine the ingredients in order given and shape into a loaf. Put in a baking dish. Place a few thin strips of salt pork or bacon on top. Bake in a quite hot oven for about twenty-five minutes.

FILLED CABBAGE

(Mrs. Walter Miller)

One medium size head of cabbage
One pound ground round steak or hamburg
One-half pound ground pork
Salt and pepper.

Method: Chop cabbage quite fine, and boil in salt water for one-half hour. Drain and when cool put a layer of the boiled cabbage in the top part of double boiler. Cover with a layer of beef and pork which has been mixed together, salt and pepper, then add another layer of cabbage and continue alternating meat and cabbage, having the last layer

cabbage. Cook in the double boiler for about three hours. When ready to serve, turn out on platter, pour over the following sauce and garnish with parsley:

Sauce

One tablespoon butter
One tablespoon flour
One cup water that cabbage was cooked in
One cup clear water.

Method: Melt butter and brown slightly, add flour and then the hot water gradually. Cook until smooth and slightly thick.

Note—If a thicker sauce is desired the quantities of butter and flour may be doubled.

STUFFED EGGPLANT

Boil the whole eggplant till tender, not soft; remove from the water and cut each lengthwise in halves; scoop out the inside, leaving the skin thick enough to serve as a receiver; to the pulp thus scooped out add an equal quantity of soaked bread, yolks of eggs (about one to each whole eggplant), a little minced parsley, salt, pepper and plenty of melted butter, lastly adding the beaten whites of the eggs; return this mixture to the receivers, cover each with bread crumbs and bits of butter, and bake in a quick oven about fifteen minutes; serve hot garnished with sprigs of parsley.

BAKED EGGPLANT

(Mrs. Nelson French)

Boil until tender one or two eggplants, according to size. Cut open, remove center to chopping bowl; chop fine; add one cup boiled rice, one cup chopped ham; season to taste with salt, pepper and butter; add two or three eggs, well beaten. Put into well-buttered baking dish, cover with bread crumbs, dot over top with butter. Bake until firm.

EGGPLANT

(Elma W. Platt)

Cut an eggplant in halves, scoop out the meat, cut in small dice and cook in a broad frying pan, allowing two tablespoons fat to each pint of vegetable; stir over a quick fire until it begins to brown and soften. Allow an equal measure of bread cut in fine dice; this should also be cooked until crisp in butter or bacon fat. Mix, season and pack in shells. Cut two ounces sliced bacon in two-inch squares, lay them over the top and bake forty minutes in moderate oven,

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but hot enough at the last to brown the crust. Onion may be used, if liked. French cooks sometimes mix finely cut cheese through the stuffing.

ESCALLOPED CAULIFLOWER

(Mrs. Kate E. Boyd)

Prepare the cauliflower and soak thirty minutes in cold water; cook twenty minutes in boiling salted water; drain; separate flowerettes and place same in a baking dish and pour over the following sauce: Two tablespoons butter, two tablespoons flour, one cup milk, one-fourth teaspoon salt and a few grains of cayenne; sprinkle buttered bread crumbs over the top layer, and the addition of Parmesan cheese also adds to the richness of the dish; put in the oven and brown the crumbs.

BOILED CUCUMBERS

Take two good-sized cucumbers, peel, cut in halves and then in quarters, and let stand in salted water for one-half hour; then boil in slightly salted water until tender, but not soft; drain and place each piece on a small slice of buttered toast; save part of the water the cucumbers have been boiled in; melt a tablespoon of butter in a saucepan, rub into the same a tablespoon of flour and add the cucumber water and a teaspoon of lemon juice, salt and pepper to taste; pour this sauce over the boiled cucumbers and toast, and garnish the top with strips of red pepper or canned pimentos.

FRIED CELERY

Cut celery in four-inch pieces; boil five minutes in salted water; drain, dip in batter, arrange in a frying basket and fry in deep fat, to a delicate brown.

To make the batter: Beat the yolk of one egg; add one-fourth cup of milk, and stir very gradually into one-half cup of flour and one-fourth teaspoon of salt, sifted together; add beaten white of one egg and fold in carefully.

BAKED CARROTS

Take young French carrots, pare, cut, into small pieces; boil for ten minutes in salted water; strain and put in a baking dish; put a good-sized piece of butter in pan, and rub into it a tablespoon of flour and a cup of milk; season with salt, pepper and a teaspoon of Worcestershire sauce; pour the sauce over the chopped carrots, sprinkle with bread

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crumbs and bits of butter, and brown in the oven.

CANDIED SWEET POTATOES

(Six people)

Boil sweet potatoes in salted water, pare them, slice or quarter them. Place in baking dish (Pyrex the best), sprinkle generously with brown sugar. Pour a little water in bottom of pan. Karo over potatoes. Dots of butter. Cook in slow oven (200-250°) for about an hour, basting when necessary.

Five tablespoons Karo, five tablespoons brown sugar, one-half cup water, two balls butter, for two large sweet potatoes.

BOILED CUCUMBERS

Cucumbers boiled as you would boil squash, covered with a cream sauce and put in the oven to brown, with bread crumbs and butter on top, makes a vegetable dish little known, but always a favorite when once tried.

BAKED CELERY AND MUSHROOMS

Steam, in separate dishes, until cooked, enough celery cut in one-half-inch lengths and enough field mushrooms cut in quarters, to fill a pint measure. When cooked, drain, and add to the liquor enough water or stock to make a pint. In one-fourth cup of melted butter cook one grated onion, and one tablespoon of chopped parsley for three minutes. Add one-half cup flour, one teaspoon of salt and one-half teaspoon of pepper, stir to a paste, add gradually the liquor from the vegetables, and stir until the whole boils. Lay into a baking dish one-half the celery, one-half the mushrooms, and one-half the sauce, repeat the arrangement in the same order, sprinkle the top with corn meal, and place in oven till hot and browned.

CORN SOUFFLE

(E. M. Porter, P. G. M.)

One can corn
Two eggs
One-half cup cream
Butter
Pepper and salt
Bread crumbs.

Beat corn, eggs and cream together, add some bread crumbs; salt and pepper to suit taste. Put in well-buttered baking dish, add bread crumbs on top with pieces of butter. Bake in slow oven about one-half hour.

CREAMED MUSHROOMS

(Mabel B. Seymour)

One pound mushrooms
One pint cream
Two tablespoons butter
Salt and pepper to taste.

Skin mushrooms, break stems and larger mushrooms in pieces; saute in butter and salt; add cream and cook until tender.

PARSNIPS

Wash the parsnips clean, cook until tender in boiling salted water, then mash; season with butter, pepper and salt to taste; make into small cakes, dip in beaten egg, roll in bread crumbs and fry in deep hot fat or drippings.

PARSNIP SOUFFLE

(Mrs. Sallie Larkin)

Pare and boil five medium-sized parsnips until tender; then rub through a sieve; season with one-half teaspoon salt, a little pepper and nutmeg; dredge with two teaspoons flour; mix thoroughly; then fold in the stiffly-beaten whites of four eggs; turn into a buttered fire-proof serving dish, place in pan of hot water and bake in a moderate oven to a delicate brown.

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BAKED STUFFED ONIONS

Six medium white crystal or Bermuda onions
One cup cold minced roast pork
One-half to three-fourths cup bread crumbs
Two eggs
Three level tablespoons butter
Salt and pepper.

Method: Peel the onions and drop in salted boiling water. Boil for ten minutes then scoop out the centers and chop what you take out and mix with meat, crumbs, seasoning and eggs. Blend thoroughly and return mixture to onion shells. Put one-half tablespoon of butter on top of each onion. Place the filled onions in a baking dish and add one cup of boiling water. Bake in a moderate oven until a delicate brown.

Leftover ham, veal or beef may be used instead of the pork.

PEAS WITH DUMPLINGS

(Mrs. John Coles)

One can peas
One or two small onions
One-half cup fat from beef roast
Salt and pepper
One cup flour
Two level teaspoons baking powder
Salt
Water or milk.

Method: Empty peas in a stew pan and add grease from a roast, onions chopped fine and salt and pepper. Cook slowly until onions are soft. Drop dumplings on top of vegetables from a teaspoon. Cover and cook about twelve minutes longer. Do not uncover pan while dumplings are cooking.

To make dumplings: Sift flour, measure, add baking powder and salt and sift again. Add water or milk gradually until you have a stiff dough.

Note—If you have no fat from a roast, add one-half cup water and two tablespoons butter to peas instead.

STUFFED POTATOES WITH CHEESE AND BACON

(Mrs. D. D. Wiley)

Four large potatoes
Three-fourths teaspoon salt
Four tablespoons grated cheese
One-fourth teaspoon paprika
One-fourth cup hot milk
Four slices of bacon, chopped and seared in hot pan.

Wash potatoes and bake in hot oven forty-five minutes. Cut in halves lengthwise, remove potato and force through potato ricer. Add cheese, seasoning and hot milk. Beat vigorously and refill potato skins, place a spoon of bacon on top of each and put on the upper grate of a hot oven until bacon is crisp. Serve hot.

HASHED BROWN POTATOES

Chop two cold boiled potatoes, not too fine; season with salt and pepper; add four tablespoons of cream.

Put a tablespoon of butter in a saute or omelet pan, melt without browning. Put in potatoes, pressing them into shape. Cook for a moment over quick fire then push to back part of stove where they will cook slowly ten minutes, being careful that they do not scorch. Turn out on heated platter, garnish with parsley and serve.

POTATO NESTS

(Flora Ann Wakefield)

Beat to a stiff froth the whites of two eggs. Mix two cups of mashed potatoes, well seasoned with salt, pepper and butter, with the beaten eggs. Add two tablespoons of cream. Form the potato mix-

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ture into balls and flatten, hollowing out the centers with a spoon. Break an egg into the center of each potato nest and place in a hot oven until the eggs are set and the potatoes nicely browned. Garnish with parsley.

POTATO DUMPLINGS FROM BOILED POTATOES

Three and one-half pounds potatoes, boiled
One cup flour
Three or four eggs
One tablespoon salt
Large kettle of salted boiling water
One cup of buttered bread crumbs, cut in cubes and browned either in oven or hot pan.

Method: The potatoes are boiled, peeled and grated when they are cold, or mashed when hot. When cold this mass is well mixed with the egg, salt and enough flour to make a stiff dough to be patted out on the palm of your hand. The cubes of bread are either fried in butter or browned in the oven.

These pieces are placed in the center of a round piece of the dough, size of the palm of your hand, and the edges of dough brought up to enclose crumbs. Be careful not to leave any opening. Pinch edges together, then pat until it is a round ball. Roll in flour and cook in salted water fifteen to twenty minutes in an open kettle.

The water must be boiling when the dumplings are put in and kept boiling during the twenty minutes' cooking. The dumplings should puff up twice their size.

When done, drain and serve immediately. Break open and cover with a meat sauce.

Sauce

Cut one onion into very fine pieces and fry in two tablespoons butter. Add a teaspoon of caraway seed if you like the flavor. Add this to any ordinary meat gravy, preferably pork or veal, and serve on the hot open dumplings.

Leftover dumplings are very good when sliced and fried in butter.

This quantity will serve six people.

RED CABBAGE WITH APPLES

Shave cabbage. Simmer with a little water a few hours one onion; four or five apples, quartered and peeled; about eight or ten cloves, bay leaf, salt and pepper. When nearly done add about two table-

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poons of vinegar, and sugar to taste. prinkle one tablespoon of flour over it nd about two tablespoons of pork drip- ings or butter.

POTATO PUFFS

ne cup mashed potatoes
ne-half cup flour
ne-half teaspoon salt
ne teaspoon baking powder
wo eggs.

Method: Beat the yolks of eggs until reamy, add the mashed potatoes. Mix horoughly. Sift together flour, salt and aking powder; and add to the above nixture. Beat the whites of eggs until tiff and fold into the mixture. Drop rom the tip of a teaspoon into deep hot at and fry to a delicate brown. Drain n brown paper and serve while hot. Lovely with creamed chicken or meat.

BAKED RICE

Take cold rice, moisten with sweet nilk, beat in three eggs to one quart of ice and milk; after they are mixed eason with salt and bake. Serve hot.

BROWNED RICE

One cup rice (uncooked)
Three slices bacon
One onion
One small can tomatoes
Four cups water
Salt
Pepper.

Method: Cut bacon in small pieces nd fry until crisp. Add the rice and ook until it is nicely browned, stirring ften. When it is browned add one onion, hopped fine, and tomatoes. Cook for ive minutes, stirring constantly to pre- ent burning. Then add the water and ook slowly until thick. Season before uite done.

PITTSBURG POTATOES

One quart diced potatoes
One finely-chopped onion
One small can pimentos or one large green pepper
Four tablespoons butter
Four level tablespoons flour
Two cups milk
One-half pound grated cheese
Three-fourths teaspoon salt
One-eighth teaspoon pepper.

Method: Wash, pare and dice potatoes, add the onions and cover with boiling salt water. Let boil five minutes, add the pimento or green pepper which has been cut into thin strips and boil for five minutes more. Drain and turn into a buttered baking dish. Now melt the butter, add flour and stir until smooth. Add milk and bring to boiling point. Add cheese, salt and pepper. Heat very slowly, stirring constantly until cheese is melted.

Pour sauce over potatoes and bake in a moderate oven until brown.

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CRAB CREOLE

(For 6)

Two oz. butter
Three small onions
Two green peppers
Salt, red pepper
One tomato
One tablespoon flour
One-half cup cream.

Chop onions and peppers (without seeds) very fine and put in stew pan with butter, salt and red pepper. Stew slowly ten minutes and add tomato (peeled). Stew this until dissolved. Add flour mixed with cream and make it thick as drawn butter. Put in finely-picked crab. Serve on toast.

SPAGHETTI SPANISH

Cook enough spaghetti in boiling salted water twenty minutes. Drain and add enough hot sauce (Del Monte) to moisten thoroughly, and enough butter to thoroughly saturate spaghetti. The success of this depends upon the generous use of butter.

Grandma's Spanish Pepper may be added if desired.

SPANISH BEANS

(Min Seymour)

Soak beans (pink) over night. In morning put on stove in cold water. When boiling add one-fourth teaspoon soda and boil for a few minutes. Then pour off water and add fresh boiling water. To a quart of beans add one quart jar of tomatoes, a clove of garlic (chopped), chili sauce (about one quart), about three or four tablespoons olive oil, a can of mushrooms and a slice of lean salt pork (a piece of the shoulder is best), cut fine. Boil slowly until beans are tender. Ripe olives or pimolives (preferably last) are nice added.

ENCHILADAS

(Florence Newman)

Hamburg steak, chopped veal, or meat left from roast
Grated cheese.

First cook steak or veal in salted water enough to strain and set aside. Put broth from meat over fire and thicken. Add one tablespoon of Eagle Chili Sauce, one teaspoon (or more) Grandma's Pepper, one small onion, grated; salt to taste. Seasoning may be altered to taste.

Make pancake part of two cups of flour and water enough to make batter not too stiff, a pinch of salt and a pinch of baking powder. Fry slowly (not brown). As cakes are done roll them with steak moistened with sauce inside and cover with sauce. Sprinkle cheese on top and serve at once. This recipe makes ten enchiladas. Beaten egg if desired.

SPANISH BEANS

(Mrs. Potter)

One quart bayo beans, soaked over night. In the morning wash beans and cover with one quart cold water and boil until soft. Cook one can tomatoes, five good-sized onions (chopped fine) in two cups fresh lard and one cup butter. Add this to beans and season with three teaspoons salt, one-half teaspoon red pepper, one-half teaspoon black pepper and two cloves of garlic. Cook all together for several hours. Stir often to keep from burning. Burns very easily.

MEXICAN WAR

(Gertrude Swain Freeman, P. G. M.)

One cup yellow corn meal; pour enough boiling water to make a thick batter.
Two-thirds can tomatoes (quart)
One can corn
Two dozen olives
One tablespoon butter
Teaspoon salt
Two tablespoons Grandmother's Spanish Pepper
Dash cayenne and paprika.

Bake in a moderate oven one-half to three-quarters hour.

TAMALE LOAF

(Zella Whitford Samson, W. G. M.)

One can tomatoes
One can corn
One cup Wesson oil
One-fourth cup butter
One cup olive oil
One cup chopped chicken
One teaspoon salt
One onion
Three cloves garlic.

Cook fifteen minutes.

Add:
One cup milk
Two cups cornmeal
Three eggs (well beaten)
Season with cayenne and chili powd

Bake thirty-five minutes.

CORN TAMALE

(Stella Morgan Linscott)

One onion (chopped)
One green pepper (chopped)
One can corn
One-half can tomatoes
One cup sweet milk
One cup ripe olives
One cup cornmeal
Two eggs (well beaten).

Fry onion and pepper in olive casserole. Add the other ingred Season with one teaspoon salt, one spoon Grandma's Spanish Pepper, four teaspoon paprika. Bake in tered pan one hour in moderate ove

SPAGHETTI ITALIENN

(Beth L. Noon)

Fry one large onion in one-thir olive oil, to a golden brown. Ad cans Campbell's tomato soup. slowly one hour; add salt. Boil package spaghetti; add salt. Ad small bottle stuffed green olives. mixture in casserole and bake three-quarters of an hour.

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Eggs

FRENCH OMELET

Three whole eggs
Two egg yolks
One-fourth cup water
Salt to taste
Few grains pepper
One tablespoon butter.

Break eggs into a bowl, add water and seasoning, and beat until whites and yolks are blended. Place butter in an omelet pan or a sheet-iron frying pan, and heat. Pour in the egg mixture, place over a slow fire and let cook until under portion is slightly brown.

Lift cooked portion with a spatula and tilt pan so that uncooked part runs underneath. Repeat several times until entire mixture is firm and creamy and shows several brown layers. Roll or fold the omelet, place on a hot platter, garnish with a bit of water cress or parsley, and serve immediately.

APRICOT OMELET

Separate yolks and whites of four eggs, beat both well, add four tablespoons milk to the yolks, fold in stiffly-beaten whites and pour in well-greased frying pan only moderately hot. When brown, set in oven to finish baking. Have a cup of cooked apricots mashed and warm and, when omelet is baked, spread with apricot mixture, fold, sprinkle with powdered sugar and serve.

ORANGE OMELET

(Mabel B. Seymour)

Two eggs beaten separately. Add one tablespoon sugar and one-fourth teaspoon of salt to yolks. Beat whites until dry with a pinch of salt; add orange juice to taste. Fold in carefully the yolks. Butter pan lightly with clarified butter, pour in omelet and cook on top of stove until crust is formed on bottom. Then set in cool oven and bake slowly until nicely browned.

EGG TOAST

Prepare six slices of bread by cutting in rounds and frying in butter until brown; put on hot platter and set in oven. Cut three firm tomatoes in half, leaving skins on; season with salt and pepper, dip in flour and fry in butter until brown. Place slice of tomato on each round of toast. Meanwhile poach six eggs in boiling salted water and place one on each tomato. In the pan in which tomatoes were fried add half cup of cream, teaspoon Worcestershire sauce, same of lemon juice and flour, a little paprika. Cook up once and pour over eggs. Serve very hot.

CREAMED EGGS

Hard-boil (fifteen to twenty minutes) sufficient eggs for persons served. Cool by placing in cold water. Make cream sauce; cut each egg in half, place in baking dish, cover with cream sauce and bake until a light brown. Grated cheese makes a nice addition to sauce.

SCRAMBLED EGGS WITH CHEESE

For four persons use six eggs (or more). Break eggs into a dish and beat just enough to break yolks; add grated cheese (Tillamook or Eastern); turn into smooth fry pan in which a generous amount of butter is melted (not hot). Place over fire, season to taste. With spatula keep eggs stirred from bottom of pan. Do not cook too dry. Served on toast they make a hearty, tasty dish.

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EGG, CHEESE AND PIMENTO LAYER

(Margaret Marshall)

One small can pimentos
One and one-half cups white sauce, seasoned
One and one-half cups cream cheese, chopped
Four eggs
Bread crumbs.

Boil eggs twenty minutes and place in cold water. When cold remove shells and slice. Place in buttered baking dish a layer of sliced egg, cover with white sauce; then a layer of chopped pimento, cover with white sauce; then a layer of cheese, cover with white sauce. Continue until all is used. Sprinkle top with bread crumbs. Bake about twenty minutes.

Delicious luncheon dish; will serve three people.

EGG PATTIES

(Ruth Seymour)

Four hard-boiled eggs
One medium size sliced onion
One tablespoon finely-chopped parsley
One-half tablespoon salt
Dash of white and red pepper
One-half cup dry bread crumbs
One-half tablespoon flour
One-half tablespoon butter
One-fourth cup milk.

Method: Peel and chop eggs quite fine, add finely-chopped onion, parsley, salt, pepper and bread crumbs. Mix thoroughly.

Melt butter, add flour, stir until smooth, add milk and cook until thick. Add this white sauce to above. Shape in round flat patties and let stand over night. Fry in butter. Lovely for luncheon or breakfast.

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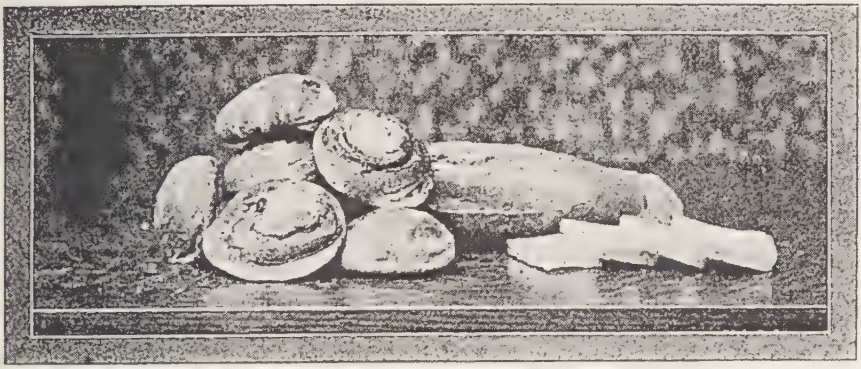

Bread, Muffins, Waffles

BREAD

(Six Small Loaves)

Scald:

One pint milk

One pint water

One and one-half tablespoons salt

Three tablespoons sugar, one yeast cake (mix first)

Three tablespoons Crisco

Three quarts flour.

Let raise to double bulk in warm place, knead down, and use as follows:

Swedish Bread, etc.: Add one-half cup sugar, one egg, one-fourth cup butter to the dough.

Swedish Tea Ring: Roll out one-third inch thick, spread with sugar, nuts, butter, cinnamon. Roll and join ends. Then snip top with scissors. Sprinkle with sugar and cinnamon.

Butter Horn: Roll out one-third inch thick. Mix powdered sugar and butter and spread over top. Roll toward middle from each side. Stick together with water. Cut about one and one-half inches wide. Place in tin.

German Apple Cake: Roll dough out. Put slices of apple on this. Then sprinkle with sugar, cinnamon, and butter.

Plain Rolls: Add egg white to bread recipe; finger rolls; clover rolls (three balls in a muffin tin); Parker rolls. (Makes one-half dozen rolls.)

Swedish Bread, Snails, Cinnamon Rolls: Add butter, sugar, eggs, cinnamon, nuts, raisins.

Bran: Add one cup of bran.

BRAN BREAD

(Beth Ludden Noon)

One pine sweet milk
One-half teaspoon salt
One tablespoon brown sugar
One tablespoon molasses
One cup bran
Three cups whole wheat flour
Three teaspoons baking powder
One cup nuts or raisins

Bake in loaf about forty-five minutes.

BRANGESTA BREAD

(Mrs. D. F. Fox)

Two cups Brangesta
One cup flour
One cup sugar
One cup raisins
One-half cup butter
Two eggs, pinch of salt
Two cups milk (condensed)
One teaspoon soda in Brangesta
Two teaspoons baking powder sifted in flour
One-half cup chopped walnuts.

Cream butter and sugar; add eggs, beaten, and milk; then dry ingredients, and mix well. Put in buttered tin and bake forty minutes. Have oven hot to start, then slower.

BROWN BREAD

(Gertrude Swain Freeman, P. G. M.)

One cup sour milk
One teaspoon soda, dissolved in a little hot water
One cup syrup
One cup raisins
Two cups graham flour
One teaspoon salt.

Bake three-quarters of an hour.

GRAHAM BREAD

Two cups graham flour
One cup flour
One and one-half cups milk
One-half cup molasses
One teaspoon baking powder
One-half teaspoon soda (in molasses)
One cup raisins
Salt.

Bake about forty-five minutes or one hour.

STEAM BROWN BREAD,

(Mrs. Lyman C. Byce)

One and one-half cups sour milk
One and one-half cups sweet milk
One and one-half cups molasses
One and one-half cups corn meal
One and one-half cups flour
Two level teaspoons soda
One level teaspoon salt
One-half package raisins, seeded or seedless
One cup chopped walnuts
One five-cent package figs (may be omitted)

Thicken with graham flour. Steam two and one-half hours in steeple mold. Turn out hot; bake twenty minutes in oven to dry.

This may be baked in oven without steaming for one and one-half hours. Some like it better. Mr. Byce does.

BROWN BREAD

Two cups corn meal (yellow)
One cup flour (white)
One salt spoon salt
One-half cup raisins
One scant spoon soda.

Mix dry.

One cup syrup or brown sugar
One cup sour milk.

Steam two hours in small cans.

STEAMED BROWN BREAD

(Jessie J. Douglas)

Three cups corn meal
One cup flour
Two cups sweet milk
One cup sour milk
One cup molasses
One teaspoon soda.

Steam for three hours, then put into the oven to brown.

BAKED BROWN BREAD

(Jessie J. Douglas)

One and one-half cups flour
Two cups graham flour

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One-half cup corn meal
One-half cup brown sugar
Two teaspoons baking powder
One teaspoon soda
One teaspoon salt
One cup nuts
One cup raisins
One cup molasses
Two cups sour milk or buttermilk.

RAISIN BROWN BREAD

Two cups graham flour
Two cups corn meal
One cup molasses
Three cups sour milk
One teaspoon salt
One scant teaspoon soda, dissolved in two tablespoons hot water
One teaspoon baking powder
One-half pound seeded raisins.

Mix well and steam two hours or more.

CUSTARD CORN CAKE

(Margaret Marshall)

Sift together three-fourths cup corn meal, one-fourth cup flour, two tablespoons sugar, half teaspoon salt, and one teaspoon baking powder.

Then stir in one egg that has been beaten well and add a cup of sweet milk. Beat the mixture vigorously. Melt two tablespoons shortening in a frying pan and turn in the mixture. Just before placing in the oven pour one-half cup of sweet milk over the top of the cake. Do not stir it in. Bake twenty-five minutes in a hot oven. Cut in triangles and serve very hot. There should be a line of creamy custard through the center of the cake when it is cut. This is the most delicious corn bread I have ever made.

SPOON CORN BREAD

Three eggs
Three-fourths cup corn meal
One pint milk
Salt.

Beat together. Dot top thickly with butter. Bake tbout twenty-five minutes in moderate oven.

SPOON CORN BREAD

One-fourth cup corn meal
One teaspoon butter
One tablespoon sugar
One teaspoon salt
Two eggs
Two cups sweet milk.

Mix the corn meal and milk and bring slowly to the boiling point and cook a few minutes. Add the butter, sugar, salt and yolks of eggs. Lastly, fold in the

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whites of eggs, breaten stiff. Bake in hot oven thirty minutes. Serve in dish in which it is cooked. This is excellent served hot for breakfast.

CORN BREAD

(Frances E. Ryder, P. G. M.)

Two cups flour
One cup corn meal
Two eggs
Two large spoons sugar
One large spoon melted butter
Two teaspoons yeast powder
Pinch of salt
Milk enough to make a thin batter.

Bake in gem pans.

DUMPLINGS

Two cups flour
One teaspoon salt
Three teaspoons baking powder
One egg
Two teaspoons sugar if making for a fruit.

Sift dry ingredients, make well in center, break in one egg. Begin to stir in cold water, a little at a time—enough for thick drop batter. Steam for ten minutes. Do not open dish.

DOUGHNUTS

(Mrs. Helene A. Robbins)

One and one-half cups mashed potatoes, cooked
One cup sugar
One cup sweet milk
Three eggs
One teaspoon butter (no more)
Four teaspoons baking powder.

Mix potatoes and sugar, then add milk; beat and add eggs, then butter melted. Put baking powder in flour, add enough flour so as to handle. Potatoes can be hot or cold.

POTATO DOUGHNUTS

(Elsie M. Jensen)

Three eggs well beaten together
Three-fourths cup sugar
Four tablespoons butter, melted
One-fourth cup milk
One cup mashed potatoes
Two and one-half cups flour (or to roll out)
Three teaspoons baking powder
One-half teaspoon salt and nutmeg.

SOFT GINGERBREAD

(Jessie J. Douglas)

One cup molasses
One egg
One-half cup butter
One spoon ginger
Two cups flour
One-half cup brown sugar
One and one-half teaspoons soda dissolved in one cup warm water.

Do not stir until your ingredients are all together.

GINGERBREAD

(Minnie Seymour)

One-half cup sugar
One cup sweet milk
One egg
One teaspoon ginger
One-half cup molasses
One-half cup shortening
One-half teaspoon soda
One and one-half cups flour
Salt.

Mix flour, sugar, salt and ginger together. Beat egg, add milk and stir into dry ingredients. Thoroughly dissolve soda in molasses by mixing and allowing to stand a few minutes. Melt the shortening (any clear drippings can be used), add to mixture. Cook in rather slow oven. Enough for six people.

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GINGERBREAD

(Mrs. W. K. Chambers)

Two-thirds cup shortening
One cup sugar
Four eggs
One cup molasses
Four cups flour
Two level teaspoons soda
One teaspoon salt
Three teaspoons ginger
Two teaspoons cinnamon
One cup sour milk.

Oil or butter thin paper and put on bottom of pan; bake slowly one hour.

GINGERBREAD

(Elsie M. Jensen)

Two eggs
One cup sugar
One-half cup molasses
One-half cup butter
One-half cup sour milk
Two cups flour
One-half teaspoon each of ginger, cloves and saleratus.

Mix butter, sugar and eggs, sour milk soda and molasses.

100-YEAR-OLD RECIPE FOR GENUINE SOFT GINGER BREAD

One cup molasses
One cup sugar
One-half cup butter
One cup sour milk or buttermilk
Two eggs
Two tablespoons soda
Three cups flour
Two teaspoons ginger
Two teaspoons cinnamon
One teaspoon allspice
One-half teaspoon cloves
One-half teaspoon nutmeg (grated).

Method: Cream butter, add sugar gradually, mixing thoroughly. Add molasses and well-beaten eggs. Sift flour, measure, add soda and spices and sift again. Add this mixture to first mixture alternately with milk. Beat hart so batter is thoroughly blended. Bake in a moderate oven.

CHEESE STRAWS

One cup dry grated cheese
One cup flour
One teaspoon baking powder
One-fourth teaspoon salt
Two tablespoons butter
Cold water.

Sift the flour with the baking powder and salt, then mix with the grated cheese. Add the butter and mix with cold water like pie crust. Roll thin, cut in strips and bake in quick oven.

MUFFINS (Simple)

(Guy Woodhams Brundage, P. G. P.)

Three-fourths cup sugar
One tablespoon butter
One cup milk
Two teaspoons baking powder
One-half teaspoon salt
Flour to make as thick as cake.

Bake in gem tins.

MUFFIN VARIATION

For Graham Muffin: Two cups graham flour instead of white. One-fourth cup of molasses if you want.

For Bran Muffin: One cup graham, one-half cup white, one cup bran flour.

For Rice Muffin: Add one cup cooked rice, or cooked rolled oats, etc., to regular muffin.

For Tea Muffin: Add one-half cup chopped dates or one cup huckleberries. Also fill muffin tin one-half full of strawberry jam, then more muffin.

For Corn Muffin: One cup white flour, one cup corn meal. Sour milk if possible.

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MUFFINS

(Lena Walker Stannard)

One egg
One cup milk
Two cups flour
Four teaspoons baking powder
Two tablespoons sugar
One tablespoon butter.

Mix and bake at once in hot buttered pans, twenty to twenty-five minutes.

MUFFINS

(Mabel B. Seymour)

One egg
One cup milk
Three tablespoons shortening (salad oil)
Two cups flour
Salt
Two heaping teaspoons baking powder
Two teaspoons sugar.

Beat "wets" together. Sift flour twice. Sift drys together and mix. Have pan hot and well buttered. Bake in hot oven.

MUFFINS

Two cups flour
Three teaspoons baking powder
One tablespoon sugar
One-half teaspoon salt
Three eggs (one to three—the more the nicer)
One cup milk
Two tablespoons melted shortening.

Sift all dry ingredients together, add well-beaten eggs, milk, shortening. Beat vigorously. Bake twenty minutes in hot oven (400°). Put in hot tins.

SWISS MUFFINS

(Minnie Seymour, P. G. M.)

Two eggs
One pint sweet milk
One cake compressed yeast
One-half cup sugar
One tablespoon butter
One tablespoon lard
A little salt.

Method: Beat eggs, sugar and salt to a cream. Melt shortening in milk, let cool. Mix all together with the yeast (softened in a little water) and add enough flour—about eight tea cups—to make a stiff batter that may be stirred with a spoon.

Put into a greased bowl and allow to rise until very light but not sour, then turn onto a molding board well dredged with flour, knead lightly and roll very thin.

Cut into rounds with a small biscuit cutter, brush each cake with melted

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butter and place two together, one on top of another.

Let stand in pans until very light again then bake in hot oven ten minutes.

Mixed after breakfast, molded after lunch, they are ready for a six o'clock dinner, but must not be placed in too warm a place for second rising if wanted late.

If properly made these are like double puff balls and of delicious flavor.

CORN MEAL MUFFINS

(Gertrude Swain Freeman, P. G. M.)

One cup flour
Three-fourths cup corn meal
Two tablespoons white sugar
One tablespoon melted butter
One egg
Two teaspoons baking powder
Mix with sweet milk.

In using sour milk or cream add soda to sweeten the cream and omit butter, This measurement will make any kind of muffins.

NUT BREAD

(Flora Ann Wakefield)

Three cups sifted white flour
One cup unsifted graham flour
Three-fourths cup white sugar
Two cups sweet milk
One well-beaten egg
Four teaspoons baking powder
One teaspoon salt
One cup chopped walnuts.

Sift baking powder with white flour. Bake about one hour in slow oven.

NUT BREAD

(Lena Walker Stannard)

Four cups flour
Four even teaspoons baking powder
One-half teaspoon salt
One cup sugar
One and one-half cups milk
One egg
One and one-half cups seeded raisins, do not use seedless raisins, use seeded
One and one-half cups broken English walnuts.

Stir well, make two loaves, let raise twenty minutes, bake in moderate or slow oven one hour.

NUT BREAD

(Consuelo Peart DeCoe)

Four cups flour
One cup sugar
Three teaspoons baking soda (rounded)

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One teaspoon salt
One-half cup milk
One egg, well beaten.

Let raise for twenty minutes. Bake slow from forty-five minutes to one hour.

NUT BREAD

(Gertrude Swain Freeman, P. G. M.)

One and one-half cups white flour
One-half cup corn meal
Two cups graham flour
Three teaspoons baking powder
Two teaspoons salt (level)
Two cups milk
One-half cup brown sugar
One-half cup molasses
One cup nut meats.

Bake one hour.

RAISIN AND NUT BREAD

(Haidee Hageman)

One-half cup sugar
One egg
One and one-half cups milk
Three cups flour
Three teaspoons baking powder
One cup nuts
One cup raisins.

Allow to rise fifteen minutes. Bake forty minutes in slow oven.

PEANUT BREAD

(Mrs. J. W. Kayser)

Four cups flour
Eight level teaspoons baking powder
One teaspoon salt
One-half cup sugar
One large jar peanut butter
One cup raisins
Two cups sweet milk.

Method: Sift flour, measure, add baking powder, salt and sugar and sift again. Cream the peanut butter and add dry mixture to it alternately with the milk. Add the raisins mixed with the last bit of flour. Mix well.

Pour into greased pans, let stand fifteen minutes and bake in a slow oven forty-five minutes. This will make two small loaves and makes fine sandwiches, especially when sliced thin and filled with a chocolate or date mixture.

PRUNE QUICK SANDWICH BREAD

Two cups graham flour
One-half cup corn meal
One and one-half cups flour
One-half cup brown sugar
One teaspoon salt
One teaspoon soda
Two teaspoons baking powder
Two cups prunes, cooked, stoned and chopped
One-half cup walunts, chopped
One-half cup molasses
Two cups of sour or butter milk.

Sift all dry ingredients. Add prunes and nuts, molasses and sour milk; mix well, pour into two greased bread pans and let stand fifteen minutes before baking. Have a moderate oven and bake about forty-five minutes. This bread keeps well and is excellent for children's luncheon.

PRUNE BREAD

One heaping cup mashed prunes
One quart whole wheat flour
One pint graham flour
One teaspoon salt
One tablespoon sugar
One compressed yeast cake
Luke warm milk and water.

Method: Wash the prunes and soak over night in water to cover. In the morning, drain off water, stone prunes and chop or mash fine. Mix the prunes, flour, salt and sugar together in a bowl. Add luke warm milk to make a soft dough. Add the yeast cake dissolved in a little luke warm water. Mix thor-

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oughly. Allow to rise and when light stir briskly and pour into well-buttered pans. Allow to rise again. Then bake in a moderate oven for one hour or more according to size of loaf.

This is a very old recipe from Switzerland.

POP OVERS

(Minnie E. Seymour, P. G. M.)

Three eggs
One and one-fourth cups flour (measuring cup)
Salt
One pint milk.

Beat eggs separately. To yolks add milk, flour, salt; beat very thoroughly with Dover beater. Add stiffly-beaten whites and bake in deep muffin pans, filling pans half full. Bake in hot oven, 400°. Reduce heat after pop overs have raised sufficiently. Bake about twenty-five minutes for all.

CREAM SCONES

(Dr. Lew Wallace, P. G. P.)

Two cups flour
Four teaspoons baking powder
Two teaspoons sugar
One-half teaspoon salt
Four tablespoons butter
Two eggs
One-third cup cream.

Mix and sift together flour, baking powder, sugar, and salt. Rub in butter with tips of fingers; add eggs well beaten, and cream. Toss on a floured board, pat, and roll to three-fourths inch in thickness. Cut in squares, brush with white of egg, sprinkle with sugar, and bake in a hot oven fifteen minutes.

SCONES

(Mrs. J. K. Grinton)

Two and one-half cups flour
One tablespoon baking powder
Two and one-half tablespoons sugar
One tablespoon butter
One tablespoon lard
One cup seedless raisins
One-half teaspoon salt
One cup sweet milk.

Sift the dry ingredients, work in the butter and lard with the fingers, add raisins and mix thoroughly; then add the milk forming a soft dough; turn out on a floured board and pat or roll lightly each piece round and about one inch thick, brush top with milk, then cut each into four and bake in a hot oven.

SCOTCH SHORT BREAD

One-half cup brown sugar
Two cups flour
Three-fourths cup butter.

Sift together. Cream until soft as cookie dough. Roll about one-third inch thick, brush with yolk of eggs to which has been added three-fourths teaspoon of water. Bake in slow oven. Will make about twenty-four.

BRAIDS

Roll the dough in a sheet one-quarter inch thick, cut in strips one-half inch wide, then braid them in three or four strands, having the braids wider in the center than at the ends. Let rise and bake.

BREAD STICKS

Form the dough into small balls, then roll on an unfloured board until strips are formed of a uniform size and the shape of a thick lead-pencil. Place on a baking-sheet some distance apart. When light bake in a hot oven.

SALAD STICKS

Sprinkle the bread sticks with salt before baking, and serve with salad in place of crackers.

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CHEESE ROLLS

Follow the directions for making Parker House rolls. Before folding, insert one teaspoon of grated cheese in every roll.

CINNAMON ROLLS

Roll a portion of the dough one-half inch thick. Spread with melted butter and sprinkle liberally with a mixture of five parts of sugar to one part of ground cinnamon. Roll as a jelly roll.

DATE ROLLS

Use a date paste instead of raisins and nuts used in the fruit puffs. Cut one pound of dates in small pieces, add one cup of sugar, one-half cup of water, and one tablespoon of lemon juice. Cook to a paste and cool before using.

FRENCH ROLLS

Shape the dough in long rolls, and with a knife make three slits on the top of each roll. When light bake in a hot oven.

CLOVER-LEAF ROLLS

Oil muffin tins. Take small bits of the dough, knead until smooth, shape in balls, and fit three into each tin. Let rise and bake.

SWEDISH ROLLS

Follow the directions for making cinnamon rolls, only instead of using cinnamon use chopped raisins, citron, and sugar. After baking, brush tops with the white of an egg lightly beaten and mixed with one-half teaspoon of cold water. Place in a slow oven to dry.

DELICIOUS ROLLS

Roll the dough thin and cut in long, narrow strips. Fold so there will be three layers; butter between and sprinkle sugar on top. Let rise and bake.

SWEET ROLLS

Shape the dough into long rolls, let rise, and bake. When about half baked sprinkle the top with sugar, jelly, cocoanut, chopped figs, dates, or bread crumbs and butter.

SALAD ROLLS

Shape the dough in small biscuits, place the rows on a floured board, cover with a cloth, and let rise until very light. Flour the handle of a wooden spoon and make a deep crease in the middle of each roll, take up, and press the edges together. Place closely in a buttered pan, cover, let rise, and bake fifteen minutes in a hot oven.

FRUIT PUFFS

Roll the dough one-half inch thick. Spread with a fruit paste made by mixing four tablespoons of sugar and the same amount of chopped nuts and raisins, two tablespoons of melted butter, and one-half teaspoon of cinnamon. Roll as a jelly roll, cut in slices three-fourths inch thick, and place in a buttered pan, cut side up, to rise. Bake thirty minutes in a moderate oven.

CRESCENTS

Roll the dough in a sheet one-eighth inch thick and cut in strips about four inches wide; cut these in sharp-pointed triangles, then, beginning at the base, roll them up, bringing the ends toward each other, keeping the point in the middle of the roll to give the shape of the crescent. Place them on baking-sheets some distance apart. When light bake fifteen minutes in a hot oven.

PARKER HOUSE ROLLS

Three tablespoons butter
One teaspoon salt
One-half cup luke warm water

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One yeast cake
Two cups milk
One tablespoon sugar
Whites of two eggs
Six measuring cups flour.

Scald milk and add sugar, salt and butter. Let stand until luke warm, then add three cups of flour and beat for five minutes; add dissolved yeast cake and let it stand until very light and frothy, in rather warm place. Beat in remainder of flour. Let it rise again until it is twice its bulk, place on floured molding board, knead lightly and roll into a sheet one-half inch thick. Cut with large biscuit cutter; brush with melted butter; fold over and press edges together. Place in well-buttered pan one inch apart. Let rise until very light and bake in hot oven fifteen minutes.

PARKER HOUSE ROLLS

(Mrs. W. K. Chambers)

One cup warm milk
One cake compressed yeast
Three cups flour.

Set aside to rise (about three hours). Then stir in one teaspoon salt, two tablespoons sugar, two-thirds cup of melted butter, enough flour to make stiff. Work this on board and knead well. Let rise again for two hours in warm place. Knead again, roll out and cut with biscuit cutter; pull each one out, brush over with melted butter, fold over, brush top with melted butter, put in pan, let rise until light and bake.

ORANGE TEA BUNS

(Twelve Biscuits)

Two tablespoons butter
One tablespoon orange juice
One-half cup powdered sugar
Two teaspoons grated orange rind
Two cups flour
Four teaspoons baking powder (level)
One teaspoon salt
Three tablespoons butter
Two-thirds cup milk.

Cook two tablespoons butter, orange juice, sugar and one teaspoon grated orange rind over moderate fire until it thickens. Put aside to cool for filling. Mix and sift flour, baking powder and salt. Rub in three tablespoons butter with the finger tips and add sufficient milk to make a soft dough. Roll out on a floured board to one-fourth inch thick and spread with orange filling. Roll like a jelly roll and cut in one-half inch slices. Place cut side down on a greased pan and sprinkle with sugar and remaining orange rind. Bake in moderate oven twenty minutes (375°).

WAFFLES

Beat the yolks of two eggs; add one cup milk and beat again add a pinch of salt, one tablespoon melted butter, one large cup flour, two teaspoons baking powder; then add beaten whites of two eggs, and lastly add two tablespoons cold water.

WAFFLES

(This recipe never fails)

(Dr. Louise C. Heilbron)

Three cups flour (sifted)
Three cups milk
Three eggs
Three tablespoons shortening (preferably butter)
Three tablespoons sugar
Three tablespoons maple syrup
One-half teaspoon salt
Three teaspoons baking powder
One teaspoon vanilla.

Separate the yolks and whites of eggs and beat well. Mix ingredients together and fold in beaten whites of eggs last.

Makes fifteen large waffles.

WAFFLES "SUPREME"

(Mrs. G. P. Powell)

Two eggs
One teaspoon salt
Two tablespoons sugar
Two tablespoons butter
Two cups sweet milk
Two heaping cups flour
Two teaspoons baking powder.

Method: Separate yolks and whites of eggs and beat until creamy. Add salt, sugar and melted butter. Sift flour and baking powder together and add alternately with milk to above mixture. Lastly fold in the stiffly-beaten whites of eggs. Bake in a hot waffle iron. Serve hot with butter and syrup.

TO PREVENT SALT FROM LUMPING

Mix salt with cornstarch, allowing one teaspoon cornstarch to six teaspoons salt.

BAKING FISH

By covering a well-greased pan with cheesecloth when baking a large fish it will be found very easy to lift it out of the pan without losing its shape.

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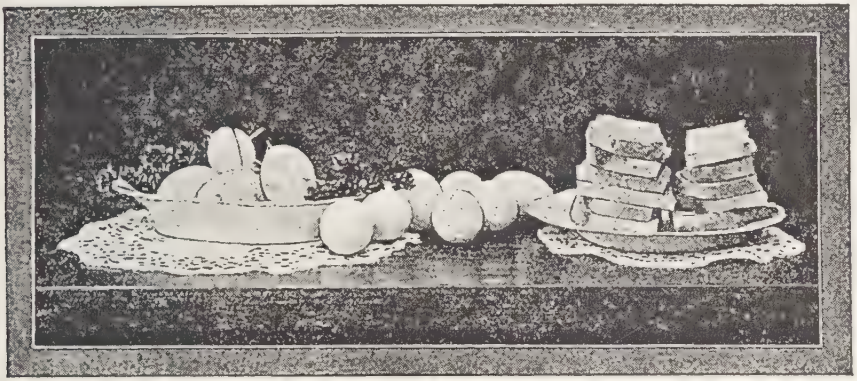

Sandwiches

Bread is better which is a day old. The dark breads, such as graham, rye, Boston brown bread and the various nut breads, made with baking powder, all offer variety. Always cream butter well before putting on bread. It will spread evenly and there will be no waste. It is easier to spread butter on the bread before cutting each slice.

Cut bread fairly thin and try to put the slices together in pairs if the filling is not added at once. If sandwiches are to be cut in various fancy shapes do not butter the bread until after it has been cut or there will be a waste of butter. Wrap sandwiches in waxed paper or wring a napkin out of hot water and wrap around the prepared sandwiches; then pack in a box closely covered and keep in as cool a place as possible. If the crusts of bread are to be removed, set aside and later dry them out in a moderate oven, roll and put in covered jars to be used for breading croquets, fish, etc., or for scalloped dishes. To make rolled sandwiches remove all the crust from a fresh loaf of white bread and wrap the loaf in a damp cloth for several hours, keeping in a cool place.

Cut in thin slices lengthwise, spread with creamed butter and whatever filling desired and roll as for a jelly roll, fastening together with a toothpick. If the loaf of bread is large, one slice will make two sandwich rolls. Wrap it in waxed paper. If sliced and cooked meat is to be used as a filling it should be very tender and be sliced as thin as possible, and then each slice of meat should be cut in several pieces. However, finely-chopped meat is the best, put through a food chopper or chopped in a chopping bowl. All meat sandwich fillings should be well seasoned. For corned beef use prepared mustard; for roast beef, either Worcestershire sauce or horseradish; for tongue, a thick mayonnaise and finely-chopped pickles; for mutton or lamb, add tomato catsup and chopped capers; for chopped ham, a thick mayonnaise well seasoned with mustard.

The different relishes make excellent seasoning for meat sandwiches. Piccalilli, chow-chow, chopped olives, walnut catsup, etc., all add flavor and variety. For salad sandwiches make a very thick mayonnaise and have the salad ingredients cut fine. Lettuce should be very crisp and each leaf well dried before placing on the bread. Relish, such as olives, pickles, radishes, celery or salted nuts, are very easy to carry. Sweets may be provided in cake, cookies, doughnuts or sweet sandwiches. Fresh fruit is always refreshing and a liberal supply should be provided. Give first choice to apples, oranges, apricots, peaches and plums.

Never pack fish sandwiches near other food, and be sure each article of food is well wrapped or packed so that it will not come in contact with other foods.

Sliced meat loaf and lettuce with Russian dressing on graham or white bread.

Baked beans mashed with chili sauce or catsup and spread on graham bread.

Sliced Swiss cheese and ham with mustard and lettuce on rye bread.

Chopped egg and sardine paste on white or whole wheat bread.

Cold sliced ham and currant or green grape jelly on white bread.

Much of the success of the picnic lunch depends upon the appearance of the food, so careful packing is a neessity.

CRAB CLUB SANDWICHES

Toast two slices of bread cut one-fourth inch thick and spread with butter. Cook two slices of bacon until crisp and delicately brown. On one slice of toast put a layer of lettuce leaves, then a layer of sliced tomatoes or cucumber, next a layer of Namco crab meat separated in flakes and the bones removed, next a thin layer of mayonnaise dressing with two pieces of bacon. Cover with other slice of toast and cut in two diagonally. On top place two small leaves of lettuce arranged in cup shape, fill with mayonnaise dressing and put in a small piece of red crab meat in the center. Place on plate beside sandwich a small cucumber pickle cut in fan shape or sweet pickled cucumber cut in strips or rings. This may be served as an open sandwich by placing the two pieces of toast on a small platter and on each piece of toast arranging the ingredients as suggested above. Serve as the main dish for supper or luncheon.

SPANISH CHEESE

(A Delicions Sandwich Filling)

(Sarah Eliza Hall, P. W. M.)

One pound New York cream cheese
One-eighth pound butter, mashed tiil creamy
One teaspoon salt
One teaspoon Worcestershire sauce
Dash of mustard, paprika, cayenne and black pepper
Two chopped pimentos.

Split a clove of garlic and rub the bowl in which butter and cheese are creamed. (Garlic may be omitted if not liked, but it adds to the flavor.) Run the cheese through the meat chopper and then stir with the butter till creamy. (Chopped green olives may be added for a change but should not stand long, as they discolor the cheese.)

CREAM CHEESE SANDWICHES

Mix equal quantities cream cheese, chopped pimentos and chopped walnuts; add a little mayonnaise dressing and spread on thin slices of buttered bread.

HAM AND CHOW-CHOW

Chop cold boiled ham or tongue very fine and add one-third as much chow-chow pickle; blend together and add a little of the mustard the pickles are put up in. Spread between slices of buttered rye or white bread.

RUSSIAN SANDWICHES

Butter very thin slices of white and brown bread, having one-third of the slices brown bread. Chop stuffed olives very fine and moisten with mayonnaise. Spread the olive mixture, and one side of the white bread with thin layer of cream cheese. Press together two slices of white bread with one of brown in the middle.

RIBBON SANDWICHES

Remove the crust from a large loaf of fresh white bread. Cut the bread in very thin slices lengthwise of the loaf. Spread each slice lightly on both sides with softened butter and then spread one slice with cream cheese mixed with pimento, rubbed through a strainer; the next with cream cheese colored green with vegetable coloring or with chopped water cress, and the next with plain cream cheese. Both sides of each slice, except the top and bottom ones, must be spread

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with filling. Repeat in the same order until all the slices have been spread, piling one on top of the other in the shape of the original loaf. Wrap tightly in a damp towel and press firmly. Cut down in thin slices across the loaf.

MOSAIC SANDWICHES

Cut bread in slices one-eighth inch thick, remove crusts and trim into rectangular shapes. Spread lightly with softened butter and cover half the pieces with any desired sweet or savory filling. From the remaining slices cut out a figure with a small vegetable cutter and insert a similar shaped piece cut from brown bread, if white is used for the sandwiches, or vice versa. Press together in pairs.

CALIFORNIA SANDWICHES

Equal quantities of chopped seeded raisins and walnuts. Flavor with a little lemon juice. Spread on graham bread.

BACON SANDWICH FILLING

Haye bacon cut very thin, cook until crisp and put between slices of buttered bread while still warm. Wrap in waxed paper.

SAVORY HAM FILLING

One cup finely-chopped ham, one-third cup thick mayonnaise, two sour pickles, finely chopped.

EGG SANDWICH FILLING

Chop the egg whites and put yolks through a sieve, combine and add thick mayonnaise to make a paste.. Chopped stuffed olives may be added.

PIMENTO AND CHEESE

One small Neufchatel or breakfast cheese, one pimento, chopped. Moisten with thick mayonnaise.

NOISETTE SANDWICHES

Use nut bread, spread with cream cheese and butter, beaten together until soft enough to spread. Cover with orange marmalade, then place plain slice of bread on top. Cut in triangles.

OLIVE SANDWICH FILLING

Chop olives, mix with enough thick mayonnaise to make a paste, then spread on bread. Lettuce leaf may also be added.

PERFECTION SANDWICHES

One loaf whole wheat or white bread
Two-thirds cup stuffed olives
Two-thirds cup crisp celery
One-half cup pecan nuts
Three to four tablespoons mayonnaise.

Chop olives, nuts and celery very fine and moisten with mayonnaise. Cut bread in thin slices, spread lightly with softened butter and then with the sandwich filling. Press two slices together and cut each sandwich into four triangular-shaped pieces.

SHRIMP SALAD

One loaf white bread
Two cans or one pound fresh shrimps
Dash of cayenne pepper
One-third cup mayonnaise
One-half teaspoon Worcestershire sauce.

Drain and rinse canned shrimps, or boil and chill the fresh. Mash with a fork and add pepper and Worcestershire. When well mixed moisten with mayonnaise and spread between thin slices of buttered white bread. Press firmly together and cut in strips for serving.

LETTUCE ROLLS

Remove the crust from a loaf of fresh bread; cut the bread in very thin slices and trim each slice in a a rectangular slice. Spread lightly with softened but-

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ter and roll up. Dip the end of small lettuce leaves in mayonnaise and insert a leaf in each end of each roll. If the bread does not roll easily wrap it in a damp towel and let stand for an hour.

PEANUT DRESSING FOR SANDWICHES

(Maud E. Gilpin)

Three eggs
One tablespoon mustard
One heaping tablespoon flour
One teaspoon salt
One-half cup sugar
One cup milk.

Mix well together and place on stove, let come to boil, cooking slowly, take off and add one cup vinegar and butter size of walnut. Chop peanuts fine and add to dressing.

SYRIAN NUT CHEESE

(Minnie Zimmerman)

One pound raisins, seedless
One pound figs
One pound dates
One pound currants
One pound blanched almonds or any other kind of nuts.

Method: Remove stones from dates and put through food chopper with other fruits. Put almonds into boiling water to loosen skins, drain and remove skins, and put through food chopper. Mix fruit and nuts well. Press this mass solidly in a stone or agate dish and cover with a piece of clean muslin and a heavy weight. Let stand for three days. Then it is ready to slice and use for a sandwich filling or on buttered toast. Can be used as a confection if cut in small squares and rolled in powdered sugar. This is very rich so only a small quantity should be used on toast or for sandwiches. A small amount of mayonnaise will make the sandwiches less sweet and will prove very palatable.

DATE SPREAD

One pound dates
Two tablespoons peanut butter
Six tablespoons currant jelly.

Remove seeds and put dates through meat grinder. Add peanut butter and jelly; mix well. Serve either as sandwiches or on toast as with salad. Serves eight.

SNAPPY SANDWICHES

Small jar of peanut butter
One green pepper (chopped fine)
Six slices of crisply-fried and cooled bacon (chopped fine)

Mix these ingredients with sufficient mayonnaise so that it will spread easily. This will make thirty sandwiches.

SANDWICH FILLING

(Maud Dezell Bradley)

One tablespoon butter
One tablespoon flour
One beaten egg
One-half cup cream

Cook the above in double boiler until it thickens. Add:

Two hard-boiled eggs
Six pimentos or one small can
One Neufchatel cheese
One tablespoon onion juice
One-half teaspoon salt
Dash cayenne pepper.

COOKING CEREAL

If cereal is started the night before it is to be used, prevent a crust from forming over the top by putting a cup of cold water over the top after the cereal has stopped cooking. In the morning pour the water off and heat the cereal.

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Cakes

ANN'S COOKIES

One and two-thirds cups brown sugar
Two-thirds cup butter
One cup walnuts
One and one-half cup raisins
Two cups flour
Three eggs
One teaspoon cinnamon
One level teaspoon soda dissolved in a little water.

Add more flour if needed. Drop in one-half teaspoons on buttered tins.

AUNT MARY'S COOKIES

(Mrs. Amy E. Hochtritt)

One cup butter
Two cups sugar
One cup sour cream
One teaspoon baking soda
Two eggs
Flour.

Cream butter and sugar, add eggs then sour cream with baking soda, add flour enough to roll dough. Roll thin and bake in a hot oven.

ALMOND COOKIES

One cup butter
One cup lard
Two cups brown sugar
Three eggs
Six and one-half cups flour
Three teaspoons (level) baking powder
Pinch of salt
Two teaspoons vanilla
Almonds (blanched).

Method: Cream butter and lard thoroughly. Add sugar gradually, beating constantly. Add beaten eggs, vanilla and salt. Sift flour before measuring. Add baking powder and sift again. Add flour and baking powder gradually to above mixture. Work in thoroughly.

Mold into two or three long loaves about two inches thick. Place in a very cool place for eighteen hours. Then slice thinly, pressing almond into center of each cookie. Sprinkle with sugar and bake in a quick oven.

BUTTER COOKIES

Four cups flour
One cup butter
One-third teaspoon soda.

Mix well. Add one cup white sugar, two well-beaten eggs. Roll into half-inch thickness. Cut any shape. Bake.

COOKIES

(Gertrude S. Freeman, P. G. M.)

Three eggs
Three-fourths cup lard
One cup sugar
Package of seedless raisins
Large tablespoon cinnamon
Two cups rolled oats
Two cups flour
Put one-half teaspoon soda, one tablespoon baking powder with four tablespoons of hot water
Salt
Vanilla.

Roll in little balls, spread out with a knife, or drop from the spoon.

COOKIES SUPREME

Cream together one cup of brown sugar, one cup of white sugar and one and three-fourths cups of Crisco. To this mixture add three eggs well beaten. Sift together three cups of pastry flour, one teaspoon of salt, one teaspoon soda and one teaspoon each of cinnamon and

ground cloves. Add dry ingredients gradually to the first mixture using about two and one-half additional cups of sifted flour. Last of all stir in one cup of walnut meats. Form the dough into long round roll, three inches in diameter and let stand in refrigerator over night. In the morning cut in thin slices and bake.

COOKIES

(Georgiana V. Polhemus)

Three eggs (do not separate) beat well
One cup butter, two cups sugar; cream well
One tablespoon soda, dissolved in sweet milk
Two tablespoons cream tartar in flour
One tablespoon rich milk
Spices if desired.

Flour to stiffen; roll thin. Take from pan while warm.

CORN FLAKE COOKIES

(Evelyn Bliss)

One-half cup cocoanut
Five cups corn flakes
Two eggs
One cup sugar
One teaspoon vanilla.

COOKIES

(Maude Nobel Haven, P. G. M.)

Cream together:
One cup brown sugar
One cup butter
To this mixture add:
Two well-beaten eggs.
Sift together:
One and one-half cups pastry flour
One-half teaspoon baking soda
One-half teaspoon cinnamon
One-half teaspoon cloves.

Add dry ingredients to first mixture gradually, using about two cups more of sifted pastry flour. Last of all stir in one cup chopped walnuts.

Form dough into long, round roll about two inches in diameter (just divide dough into two or three parts); place on floured board in refrigerator over night. In morning cut into thin slices and bake on greased cooky sheet in hot oven until brown.

CORN FLAKE COOKIES

(Grace A. Hicks)

Two eggs beaten
One cup sugar
One cup cocoanut
Seven cups cornflakes
One pinch salt.

Stir all together and drop by spoonfuls.

DATE COOKIES

(Helen M. Waltz)

One cup dates, cut fine
One cup flour
One-half cup sugar
Three eggs
One cup walnuts, broken in pieces
Two teaspoons baking powder
One teaspoon vanilla
Two tablespoons milk.

Spread on cookie tin and bake in a slow oven. Cut when cool.

DROP COOKIES

(Mrs. Potter))

One and two-thirds cups brown sugar, two-thirds cup butter (creamed)
Three eggs (drop one at a time and beat)
Two cups flour (or more if needed)
One teaspoon cinnamon
One level teaspoon soda, dissolved in a little water
One cup walnuts, one and one-half cups raisins (chopped).

Drop in one-half teaspoons on buttered tins about two inches apart.

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FROZEN COOKIES

(Mrs. Pearl Gilmore)

One cup brown sugar
One cup white sugar
One cup shortening
Two eggs, one at a time
One teaspoon soda, dissolved in one-fourth cup hot water
One cup nut meats
Three and one-half cups flour
Salt and flavoring.

Let stand in ice box over night, slice with sharp knife and bake.

OATMEAL COOKIES

One cup hot, cooked oatmeal
Two tablespoons shortening
One teaspoon salt
One cup sugar
One teaspoon cinnamon
One-half cup halved raisins
One-half cup broken walnut meats
One-half cup molasses
One-half teaspoon soda
About two cups pastry flour.

Mix in order given, and drop two inches apart on a well-oiled cooky sheet. Bake in a moderate oven.

OATMEAL COOKIES

(Mrs. Stella Wainscott)

Three-fourths cup shortening
Two eggs
One and one-half cups sugar
Two and one-half cups flour
Two cups rolled oats
One cup seeded raisins
One cup nuts, chopped
Five tablespoons sweet milk
One teaspoon cinnamon
Three-fourths teaspoon soda
One-half teaspoon salt.

Cream shortening and sugar, add well-beaten eggs, rolled oats, raisins, nuts and cinnamon, soda, salt, mixed with flour. Drop by spoonful in pan and bake.

DATE CRACKERS

Two and one-half cups rolled oats
Two and one-half cups flour
One cup light brown sugar
One cup butter
One level teaspoon soda
One-half cup warm water
Salt.

Filling

One pound dates, chopped fine
One cup granulated sugar
One-half cup cold water
Salt.

Methods:

1—Filling.

Boil dates, sugar, water and salt in a saucepan until dates are soft. Let stand to partially cool while you are mixing the cracker part.

2—Crackers.

Cream butter, add sugar, continue beating, add the rolled oats. Sift flour, soda and salt and add alternately with water to above mixture. Mix well. This dough is very stiff so it is most easily mixed with hands. Put on well-floured board and roll until quite thin, cut in any desired small shape and spread the date filling on one layer and place second layer on top. Press down the edges. Bake in quite a hot oven.

FUDGE BROWNIES

(E. M. Porter, P. G. M.)

One cup sugar
One-half cup butter
One-half cup flour
One cup chopped walnuts
Two eggs, well beaten
One-fourth teaspoon salt
One teaspoon vanilla extract
Three squares unsweetened chocolate or three tablespoons ground chocolate.

Spread three-fourths inch thick in shallow pan. Bake twenty minutes in mod-

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erate oven, cut in squares while warm and remove from pan.

CHEESE CRACKERS

Take fresh snowflake or butter thin crackers; butter and grate cheese lightly over them. Put in oven and toast.

DATE STICKS

Three eggs, beaten light
One cup sugar
One tablespoon boiling water
One cup flour
Salt
One heaping teaspoon baking powder
Two-thirds cup dates, cut in small pieces
One-half cup walnuts, broken

Bake in shallow pan. Cut in strips and roll in powdered sugar.

DATE ROCKS

(Mrs. Ann Stevens)

Two cups sugar
One cup butter
Four eggs
Two boxes dates
One-half pound English walnut meats
One teaspoon cinnamon
One-half teaspoon soda
One-half teaspoon cream of tartar
Four cups flour.

Method: Sift dry ingredients together. Cream butter and sugar. Add well-beaten eggs. Cut dates in quarters and nuts in small pieces. Add flour, dates and nuts. Drop with a teaspoon and bake in a moderate oven. No water or milk required in this recipe. These are fine.

DATE BARS

(Mrs. Ann Stevens)

One package dates, stoned and cut in small pieces
One cup walnut meats, cut fine
One and one-third cups granulated sugar
Three eggs (whites and yolks beaten separately)
Two tablespoons water
One and one-third cups flour (Swan's Down preferred)
One level teaspoon baking powder
Vanilla
Powdered sugar.

Method: To the granulated sugar add the well-beaten egg yolks and the water. Mix thoroughly. Sift flour, then measure Add part of the flour to nuts and dates and mix so they will not stick together. Add the baking powder to the rest of the flour and sift again. Then add to the sugar and egg mixture, stirring until

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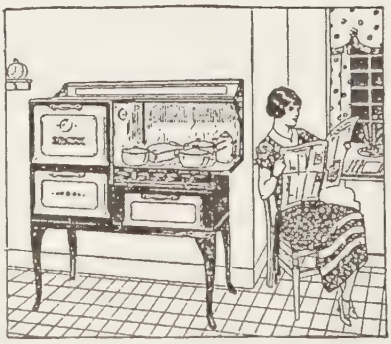

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smooth. To this mixture add the floured nuts, dates and vanilla. Lastly fold in whites of eggs which have been beaten until they are very stiff. Line two cake pans or a cookie sheet with oiled paper which has been buttered slightly. Spread mixture evenly on paper and bake in a quick oven for about fifteen minutes. They should be nice and brown on top. When cool cut in bars and roll in powdered sugar. Lovely for afternoon teas or with ice cream for dessert.

Or cut cakes into three-inch squares. Put on dessert plate, garnish with spoonful of whipped cream, which has been sweetened, and serve for a dessert.

OATMEAL COOKIES

(Mrs. Charles Johnson)

One cup sugar
One cup butter
Two eggs
One-half cup sour milk
One teaspoon soda
Two cups oatmeal
Two cups white flour
One teaspoon ground cinnamon
One cup chopped raisins
One-half cup chopped walnut meats
One-half teaspoon mapleine flavoring or vanilla.

Method: Cream butter, add sugar and mix thoroughly. Add well-beaten eggs, then oatmeal. Sift together flour and soda, add cinnamon, and add this mixture to sugar, butter, eggs and oatmeal, alternately with sour milk. Mix well, then add flavoring, raisins and nut meats. Mix and drop from teaspoon onto a greased and floured cookie pan, or toss on floured board and roll. Cut into desired shape with cookie cutter. Bake in a moderate oven.

OATMEAL HERMITS

One-third cup butter, one-third cup lard, one and one-half cups sugar (cream thoroughly); combine with two eggs (beaten), three tablespoons sour milk; add two cups rolled oats, two cups sifted flour, one-eighth teaspoon salt, one-half teaspoon cinnamon, two teaspoons baking powder.

Beat in one teaspoon vanilla, one cup chopped raisins. Drop by teaspoon on buttered sheet. Bake fifteen minutes in moderate oven.

OATMEAL COOKIES

Cream three-fourths cup butter with one and one-half cups sugar. Add two well-beaten eggs and one and one-half

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cups flour mixed with three cups rolled oats and one teaspoon each of salt, ground ginger and powdered cinnamon. Add alternately with the dry ingredients one-half cup sour milk, in which a teaspoon of baking soda has been dissolved, and lastly add one cup each chopped pecans and stoned and chopped dates.

Bake by small spoonfuls on a greased and floured sheet in a rather hot oven.

PRUNE AND ROLLED OAT DROP COOKIES

Two eggs
One cup sugar
One-half cup flour
One teaspoon baking powder
One-fourth teaspoon salt
One-half cup milk
One cup cooked pitted prunes
One-fourth cup prune juice
One teaspoon vanilla
Three tablespoons melted butter or lard
Three cups rolled oats.

Method: Beat eggs, add sugar gradually, beating until creamy. Sift together flour, baking powder and salt and add to above mixture alternately with the milk. Add chopped prunes, prune juice, vanilla and melted shortening. Beat thoroughly.

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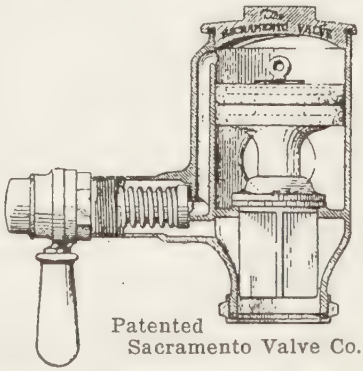

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Lastly add rolled oats gradually. Drop batter on greased and floured tins, about three inches apart. Bake in a moderate oven for about twelve minutes.

SOUR CREAM DROP COOKIES

Two eggs
One-half cup butter
One cup sugar
Two and one-half cups pastry flour
One-half cup rich sour cream
One-fourth teaspoon salt
Four teaspoons baking powder
One teaspoon vanilla
One-half cup raisins
One-half cup nut meats.

Cream together butter and sugar and add eggs, well beaten. Dissolve soda in sour cream, and add to first mixture alternately with flour, sifted with salt and baking powder. Add vanilla or other flavoring, raisins and nut meats, cut in pieces. Drop by spoonfuls on greased sheet and bake in a moderate oven.

SCOTTISH FANCIES

(Minnie Seymour)

One cup rolled oats
One-half cup fine shredded cocoanut
One-fourth teaspoon salt
One-half cup brown sugar
One-half teaspoon vanilla
One egg
One-half tablespoon butter (melted).

Beat egg; mix in all dry ingredients; add butter. Bake by teaspoonful on greased and floured sheet in about 250° oven about fifteen minutes.

GEORGIA HOE CAKE

One quart of meal
Teaspoon of salt.

Mix with cold water or buttermilk and soda if preferred. Make a very stiff batter. Spread half an inch thick on griddle. Bake over quick fire.

NEW HAMPSHIRE FILLED COOKIES

Dough: Four cups pastry flour, two spoons baking powder, one-half teaspoon soda. Mix together one cup sour cream, one cup sugar, one well-beaten egg. Add sifted dry ingredients and one teaspoon lemon extract. Roll thin; place one teaspoon filling on one-half the cookies, cover with remainder, sprinkle with sugar and bake quickly.

Filling: Cook together until thick one cup of chopped raisins, one-half cup sugar, one-eighth teaspoon salt, two table-

spoons flour, the juice of one-half lemon and one-fourth cup boiling water; cool before using.

JAPANESE HARD TACK

(Dr. Lew E. Wallace, P. G. P.)

One cup chopped walnuts
One cup chopped dates
One cup sugar
Three-fourths cup flour
One-fourth teaspoon baking powder
Two eggs.

Beat eggs, add sugar, flour and baking powder, dates, and walnuts. Reserve a little flour and mix with the dates and nuts. Bake fifteen minutes. Cut in strips about the size of lady-fingers and roll in powdered sugar.

MERRY WIDOWS

Marshmallows
Butterthin crackers.

Cut marshmallows in halves, and put them on butter-thin crackers, allowing a half to each. Bake in a moderate oven until biscuit colored.

PLAIN WAFERS

Two teacups flour
Two eggs
One tablespoon melted butter
Sweet milk to make a rather stiff batter
Add a level teaspoon of salt.

Beat thoroughly and bake in slightly greased wafer irons.

SWEET WAFERS

One teacup sugar
Three eggs
Two teacups sifted flour
One tablespoon butter.

Mix as for cake batter. Bake in hot, slightly greased wafer irons, roll while warm and sprinkle with sugar.

YUM-YUMS

(Mrs. Chas. Bliss)

Two eggs
Two cups sugar
One cup milk
Two cups flour
Three teaspoons baking powder
One-half teaspoon salt
Two cups dates, two cups nuts (grind in chopper).

Mix ingredients in order given, sifting dry together. Pour into greased, shallow pans and bake thirty minutes. While still warm, cut into desired shapes and roll in powdered sugar.

WALNUT WAFERS

(Mrs. Chas. Bliss)

One cup brown sugar
One cup walnuts
Two eggs
Pinch salt
One-fourth teaspoon baking powder
Three tablespoons flour
One teaspoon vanilla.

Drop from end of teaspoon and bake in hot oven.

APPLE FILLING

White of one egg, beaten stiff
One cup sugar
Two tart apples, peeled and grated.

Mix and spread between layer cake.

CHOCOLATE FILLING FOR LAYER CAKE

Two cups powdered sugar
Two tablespoons ground chocolate
One-half cup melted butter
Enough hot milk to melt sugar.

Beat until thick and light.

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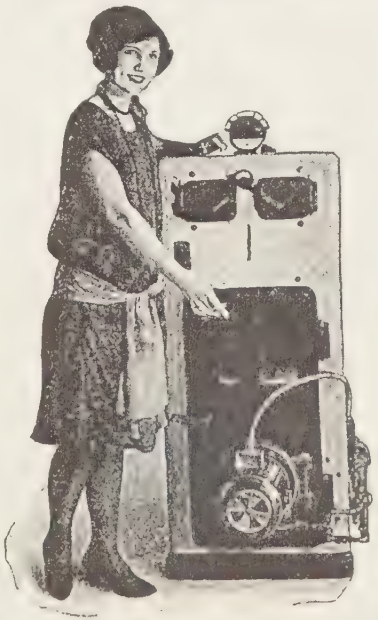

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BROWN-SUGAR FROSTING

One and one-half cups medium brown sugar
One-third cup milk
One teaspoon butter
One-half teaspoon vanilla.

Boil together sugar, milk and butter, until a soft ball is formed when a little is dropped in cold water. Cool till tepid, add vanilla, and beat till thick enough to put on the cake.

CHOCOLATE FILLING

One cup milk
One-half cup sugar
One tablespoon flour
One tablespoon cornstarch
One-fourth teaspoon salt
One-fourth cup chocolate

(Use one-fourth cup of milk for mixing, etc., into paste).

Method: Heat milk in double boiler. Mix dry ingredients into paste, pour into milk, cook ten minutes. Add one lump of butter, and vanilla.

COCOANUT FILLING

One cup milk
One-half cup cocoanut
One-fourth cup sugar.

Boil and thicken with one tablespoon cornstarch dissolved in milk. Remove from fire and add the beaten whites of two eggs and flavoring.

FILLING FOR DEVIL CAKE

One small cup chocolate
One large cup sugar
One large tablespoon cornstarch
Piece of butter size of small egg
One pint boiling water.

Mix sugar, chocolate and cornstarch, add water, cook until done. Remove from fire, add butter and vanilla and beat until thick enough to spread.

FRENCH CREAM FOR FILLING

One pint milk
One-fourth cup flour
One-half cup sugar
One-fourth teaspoon salt
Two eggs.

Method: Heat milk, sift dry ingredients and make paste of a little cold milk. Add to hot milk. Cook ten minutes. Add beaten eggs. Cook about one minute and flavor.

QUICK CHOCOLATE ICING

(Zella Whitford Samson, W. G. M.)

Five tablespoons sugar
Five tablespoons cream or canned milk
Three tablespoons melted butter
Chocolate to make proper consistency
Vanilla.

LEMON HONEY

(Jennie McConnell)

One cup butter
One cup sugar
Three eggs
Juice of two large lemons
Rind of one large lemon.

Melt butter in double boiler. Beat eggs thoroughly; add sugar. Stir in lemon juice and rind. Pour into melted butter and stir until smooth and thick. Put into jelly glasses and seal. It will keep six months.

Use for filling shells of pastry, layer cake or jam rolls.

KARO FROSTING

One and one-fourth cups white sugar
One-fourth cup Karo syrup
One-fourth cup water.

Cook all together until it hairs well, then remove from stove and let stand till you beat white of one egg stiff. Pour syrup over egg and beat until platter cools.

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SACRAMENTO

FROSTING

Two tablespoons butter
One-half cup cocoa or unsweetened chocolate
One and one-quarter cups sugar
One-quarter cup milk
One-half teaspoon vanilla
Salt.

Heat to boiling point and boil eight minutes. Remove from fire, cool, and beat until creamy. Should be poured on cake.

LEMON FROSTING

(Addie DeCoe)

Four tablespoons boiling water
Two cups powdered sugar
One tablespoon butter
Juice and grated rind of lemon to taste
Salt.

Beat thoroughly.

MARSHMALLOW FILLING

Two packages of marshmallows, clip in small pieces with scissors; pour over a little boiled frosting syrup. Flavor with vanilla if white marshmallows are used.

NUT FILLING FOR CAKE

Two cups powdered sugar and one-half cup butter (creamed)
Enough canned cream (hot) to melt sugar mixture
Vanilla
Chopped walnuts to taste.

NEVER FAIL FROSTING

One and one-half cups powdered sugar
One-half cup butter
One-half cup grated chocolate or one-third cup cocoa
Hot coffee to moisten (one-fourth to one-half cup)
One egg white
One teaspoon vanilla or lemon.

Method: Blend powdered sugar with butter, smooth cocoa or chocolate with coffee, when partially cool, add to sugar mixture. Then add the white of an egg which has been beaten stiff, and vanilla or lemon flavoring.

If frosting is too thick to spread add the necessary amount of coffee. If too much coffee has been used in the first place, a small quantity of sugar may be used at last to give the frosting the necessary consistency.

STRAWBERRY ICING

One cup powdered sugar
One cup strawberries (fresh)
One white of egg

Beat all together and spread on layer cake.

ORANGE CAKE FILLING

Take the juice of one orange and a quarter of the rind grated; to this add one and one-half cups of sugar, the yolks of two eggs and a teaspoon of butter. Mix all together and cook in agate or earthen vessel until a thick jelly. Spread between the layers and ice with yellow icing.

Filling for Orange Cake No. 2

Whites of three eggs, juice of one orange, fifteen tablespoons of sugar; beat together. Spread between the layers and on the outside of cake.

ALBERT CAKES

(Mrs. Chas. Bliss)

Line tartlet tins with plain pastry. Into each lined tin put one teaspoon jam or jelly. Cream one-half cup (scant) shortening with one-half cup sugar, add two well-beaten eggs, one-half teaspoon vanilla, one cup flour sifted with one teaspoon baking powder. Beat well and divide into the prepared tins. Bake in moderate oven about twenty minutes or more. Will make about fifteen cakes.

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MOCHA FILLING FOR LAYER CAKE

Two cups powdered sugar
One-half cup butter (melted)
Four tablespoons strong coffee (hot).

Beat thoroughly and spread on cake, which has cooled.

RUM FILLING FOR SPONGE CAKE

One-half cup milk, brought to a boil with two tablespoons sugar; pour over yolks of two eggs. Return to fire and cook until thick. Add one level teaspoon of Knox's gelatine soaked in one-fourth cup cold water, let cool. Add three tablespoons of rum (or substitute) and one teaspoon vanilla. When nearly solid add one-half pint of whipped cream and beat thoroughly. Cut center from cake. Fill with above and set in ice box.

ORANGE FROSTING

(Lina Martin)

Two cups powdered sugar
One-half cup butter
Enough hot orange juice to melt sugar.

Beat until light and thick. Add grated orange rind.

ANGEL'S FOOD CAKE

One cupful of flour measured after one sifting, and then mixed with one teaspoonful of cream of tartar and sifted four times. Beat the whites of eleven eggs until stiff and flaky; add one and one-half cupfuls of fine granulated sugar and beat again; add one teaspoonful of vanilla or almond extract, then mix in the flour quickly and lightly. Line the bottom and the funnel of a cake pan with paper not greased, pour in the mixture and bake about forty minutes. When done loosen the cake around the edges and turn out.

ANGEL CAKE

One cup egg whites, unbeaten, (usually eight eggs)
One and one-fourth cup sugar
One cup flour
Three-fourths teaspoon cream of tartar
Pinch salt
One-half teaspoon vanilla.

Method: Sift flour three times, the last time adding one-half the cream of tartar. Sift sugar three times. Beat egg whites until foamy and add remainder of cream of tartar, then beat stiff but not dry. Add sugar a little at a time, then vanilla, salt. Fold in flour. Bake in an ungreased pan 40 to 50 minutes. Oven 275° (very slow). Sometimes wipe out pan with damp cloth and flour very slightly. Put on wet cloth until cool.

ANOTHER CAKE

(S. R. R.)

Two eggs
Butter size walnut
One-half cup cuffee
One-half cup molasses
One and one-half cups flour
One teaspoon soda, dissolved in one tablespoon vinegar.

Filling:
One cup sour cream
One cup chopped walnuts

Cook until thick, whip and put between layers.

ANGEL CAKE

(Birdie Eiler)

One cup egg white
One level teaspoon cream tartar
One and one-half cups bar sugar
One cup flour (measured rounding after first sifting).

Sift flour five or six times. Beat eggs until stiff; add sugar and beat well. Cut in flour a little at a time. Line bottom of baking pan with paper cut exactly to

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fit. **Do not butter.** Make allowance for batter to rise one-half. Have very cool oven. Cover cake first half hour. Remove cover and increase heat slightly. When baked turn upside down for one hour. Bake one hour.

BREAKFAST CAKE

(Lena Walker Stannard)

Whip one egg, add one-half cup of sugar, whip until creamy; add one tablespoon melted butter, one-fourth cup milk, beat well; add one teaspoon baking powder, one teaspoon almond extract. Melt three tablespoons of butter in iron frying pan, spread over one-fourth cup of brown sugar evenly, then spread one-half cup chopped English walnuts over sugar, then cover with sliced pineapple; pour cake batter over all and bake in moderate oven twenty-five minutes; turn bottom up when done. Served as above for breakfast cake or add whipped cream and serve for dessert.

BANANA LAYER CAKE

(Mrs. P. S. Sanders)

One and one-half cups sugar
One-half cup butter
Two eggs (beaten light)
One-half cup sour milk
One teaspoon soda in the milk
Three bananas, mashed fine
One cup walnuts, chopped fine
Two cups flour
Two teaspoons baking powder
Flavor (any kind).

Put ingredients together in rotation as printed.

Filling for Same

One large tablespoon butter
One and one-half cups powdered sugar
One egg (well beaten).

Mix together and thin with canned milk until it will spread. Flavor with vanilla.

BROWN CAKE

Three eggs beaten separately
One and one-fourth cups sugar
One and one-half cups flour
One cup chocolate
Three-fourths cup sweet milk
One-half cup butter
One teaspoon vanilla

Filling

Two cups granulated sugar
One-half cup butter, melted
One-half cup chocolate
One-fourth spoon cinnamon
Enough strong coffee to moisten.

BURNT LEATHER CAKE

(Flora V. Adams)

Put in dry skillet two cups sugar and when melted to liquid pour in one cup of boiling water and let cook until smooth syrup. This amount is sufficient for two cakes.

Cake Batter

One-half cup shortening
One and one-half cups sugar
Two or three tablespoons burnt syrup
Yolks of three eggs (or two whole eggs)
One cup cold water
Two and one-half cups flour
Two teaspoons baking powder
One teaspoon vanilla
Whites of two eggs

Filling for Cake

Put in double boiler three-fourths cup sugar, white of one egg (not beaten), four tablespoons burnt sugar syrup, salt, small pinch of cream of tartar. Use double boiler and have water boiling, and by the clock beat ten minutes with Dover egg beater or until thick consistency.

BROWNIES

(Zella Whitford Samson, W. G. M.)

Beat two eggs very light and add one cup of sogar. Have ready to add to this

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a scant one-half cup of butter and two squares of chocolate melted together. Beat this into eggs and sugar, then add one-half cup of flour, pinch of salt, one cup of broken walnut meats, and one-half teaspoon vanilla. Bake fifteen minutes in hot oven. Pan should be about 7½ by 10 by 1½ inches deep. Cut in squares like fudge.

BROWNIES

(Fannie T. McCowan)

Two squares unsweetened chocolate melted with
One-half cup butter
One cup sugar
Two eggs (unbeaten)
Three-fourths cup flour
Three-fourths cup chopped nuts
Salt and flavoring.

Bake twenty minutes in moderate oven. Cut in squares.

CARMEL OR BURNT SUGAR CAKE

(Helen M. Waltz)

One and one-fourth cups sifted sugar
One-half cup butter, creamed
Two eggs
One cup cold water
Three cups flour
Two teaspoons baking powder
Flavor with vanilla.
Three tablespoons of the syrup made as follows:

Syrup

One cup sugar put on stove and let melt over fire till a dark brown. Remove from fire and put in one-half cup boiling water, return to fire and boil until thoroughly melted.

Filling

Three cups powdered sugar, one-half cup butter (can use less butter with good results), cream and add either cream or condensed milk until the right consistency to spread. One teaspoon of flavoring. I use either vanilla or mapleine.

BURNT SUGAR CAKE

(Anna D. Dudderar, P. G. M.)

Burn until it smokes intensely and gets quite black one-half cup sugar, then add one-half cup boiling water, cook until it becomes as thick as syrup. Set aside to cool. Cream one and one-half cups sugar and three-fourths cup butter, add the beaten yolks of two eggs and burnt sugar syrup, then add one cup of cold water alternately with three cups of flour sifted

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with one level teaspoon soda and one heaping teaspoon baking powder; flavor with one teaspoon vanilla and lastly add the stiffly-beaten whites of two eggs. Bake in layers in moderate oven.

Filling

Two cups sugar
One-half cup rich milk
One-third cup butter.

Cook in syrup pan until it gets ropy looking; then take from fire and beat hard; add one teaspoon vanilla.

CHOCOLATE CAKE

(Jessie J. Douglas)

Two yolks of eggs
One-fourth cake chocolate
One-half cup sweet milk.

Cut chocolate fine, then add eggs and milk, cook gently until it thickens, stir nearly all the time, then add:
One cup sugar
One and one-half cups flour
Two tablespoons butter
One-half cup sweet milk
Even teaspoon soda in the milk
One teaspoon vanilla.

Frost with boiled frosting.

CALIFORNIA CAKE

(Mrs. Amy E. Hochtritt)

One orange
One cup sugar
Five eggs
One cup flour
One-half teaspoon baking powder
One-half teaspoon cream of tartar.

Grate the orange and juice and set aside. Sift flour five times, then add baking powder and cream of tartar and set aside. Beat whites and yolks of eggs separately, putting half of the sugar in the yolks before beating and the other half in whites after beating and beat again. Put orange grating and juice in yolks, add whites of eggs, fold in flour, add vanilla and bake in tube pan in a slow oven.

CHOCOLATE FROTH

(Jennie E. Adams)

Beat yolks of three eggs until thick, then beat in slowly one-half cup sugar and two tablespoons melted chocolate. When sugar has dissolved, add egg whites beaten stiff, then fold in lightly one-half cup flour. Half fill little cases and bake in very moderate oven twenty to twenty-five minutes.

CHOCOLATE ROLL

(Mrs. Herman Davis)

Five eggs
Three-fourths cup powdered sugar
Two heaping tablespoons chocolate
One-half pint pastry cream.

Beat egg yolks and sugar to cream. Add chocolate. Then add egg whites, beaten stiff. Grease square pan well; then cracker crumb it. Bake in hot oven fifteen minutes. Turn out on a paper sprinkled with powdered sugar. When cool spread the whipped cream over it. Roll onto a platter. Cover with chocolate icing.

Chocolate Icing

Three-fourths cup powdered sugar
Four tablespoons chocolate
Three tablespoons warm water.

Mix all ingredients and beat until smooth.

CHOCOLATE MACAROONS

(Grace Hicks)

Whites of three eggs, well beaten
One scant cup granulated sugar
One scant cup chopped walnuts.

Bake in slow oven. (Do not grease pan.)

Blanche Edgar's Favorite

Pinch of Pep
Oz. of Common Sense
Dash of Loyalty—no sauce
Bunch of Spelling
Add Arithmetic; let set while absorbing
Fold in Filing
Add pound of Typewriter
Grind in Shorthand
Mix thoroughly with one stiff course in English

Bake for six months in

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CHOCOLATE ROLL

(Mrs. W. H. Yeager)

Six large eggs
One-half cup granulated sugar
Two level tablespoons cocoa
One-half teaspoon vanilla
One and one-third cups whipping cream.

Sauce

One cup sugar
Three-fourths cup milk
Two level tablespoons cocoa.

Method:

1—Roll.

Mix sugar and cocoa together. Beat the whites of eggs very stiff, add sugar and cocoa mixture gradually, continue beating. Add well-beaten yolks of eggs and vanilla. Put batter in two 9-inch square ungreased cake pans or one 9 by 18 inches and bake in a moderate oven between fifteen and twenty minutes.

The batter will rise to the top of a 2-inch pan then fall to about three-fourths of an inch like a souffle. When done take from oven and place the pans on a wet cloth for a minute. Loosen the sides of roll with a knife and turn out on paper.

2—Sauce.

Mix sugar, milk and cocoa together and boil slowly for seven minutes. Beat occasionally while cooling.

A short time before serving, whip cream very stiff, sweeten to taste, and add one-half teaspoon vanilla. Spread on cake part and roll as you would a jelly roll. Cut in slices and serve with about two tablespoons of sauce poured over each portion.

If preferred, the sauce may be made the day before using, but the roll is much better served on the same day it is made.

Will serve eight to ten people.

CHOCOLATE TORTAR

(Mabel B. Seymour)

Yolks of four eggs, beaten well with one cup of sugar; three-fourths cup of grated chocolate, one-fourth teaspoon allspice, one teaspoon vanilla, four tablespoons of boiling water. Two handsful orange peel, lemon peel, citron and mixed nuts chopped very fine, one cup flour sifted with one and one-half teaspoon baking powder, add lastly the well beaten whites of the eggs; bake in two layers, when done spread with tart jelly.

Icing

One-half cup sugar, one-half cup grated chocolate, mix well together and add very slowly about three tablespoons of boiling water; if not sufficient add a little more.

COCOA ROLL

(Mabel B. Seymour)

Five eggs
Five tablespoons granulated sugar
Five teaspoons cocoa

Beat yolks, add sugar and cocoa. Beat whites **ten minutes** (sure) and fold into other mixture. Bake eight minutes in slow oven in **very well buttered** flat pan. When done turn onto a sugared napkin and roll up. Set aside to cool. When cool unroll and spread with whipped cream. Reroll, ice with chocolate icing made with four tablespoons chocolate, one-half cup powdered sugar and three tablespoons boiling water.

COFFEE CAKE

(Mrs. Chas Bliss)

One cup sugar
Two eggs
Butter size of an egg
Seven-eighths cup milk
Two and one-third cups flour
Three level teaspoons baking powder
One level teaspoon salt

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One teaspoon orange extract
Grated rind of one lemon
Grated rind of one orange.

Pour into shallow pans, put melted butter over, then sugar, cinnamon and chopped walnuts. Bake twenty minutes in moderate oven.

CRACKER CAKE

(Mary B. Dixon)

Five egg yolks, beaten very light
One cup sugar.

Beat together twenty minutes; then add:

One teaspoon vanilla
One-half cup cracker crumbs
One cup walnuts.

Whip whites of eggs stiff and add last. Bake one-half hour in paper-lined flat pan. When cool cover with strawberry preserves and whipped cream on top.

CUP CAKE

Four eggs
Three cups flour, sifted
Two cups sugar
One cup butter or substitute
One cup milk
Four teaspoons baking powder
Flavor as desired.

Cream butter and sugar, add eggs one at a time, unbeaten; but beat batter hard after each egg addition, for several minutes; add flour and milk alternately, then flavoring and bake in moderate oven.

CROTON SPONGE CAKE

Six eggs
One-half pound butter
One-half pound sugar
One-half pound flour
One teaspoon baking powder.

Cream butter and sugar; beat the eggs separately. Bake in layer cake tins.

Filling

One pound brown sugar
One full cup butter
One full cup sweet milk.

Beat all these well together while cooking. Stir constantly. When it thickens remove from fire and beat until cool.

DATE TARTS

(Mabel B. Seymour)

One cup dates (chopped fine)
One cup nuts (walnuts and blanched almonds)
One cup sugar
Two eggs, well beaten
One-third cup sifted flour, sifted again with one teaspoon baking powder and a little salt.

Bake in sheet pan for one-half hour. When cold sprinkle with lemon juice. Serve with whipped cream. Cut with biscuit cutter into individual cakes. (Good for a dessert).

DATE STICKS

(Birdie Eiler)

Three eggs, beafen lightly
One cup sugar
One teaspoon boiling water
One cup flour
One pinch salt
One heaping teaspoon baking powder
One-half cup broken walnuts
Two-thirds cup dates.

Bake in shallow pan. Cut in strips.

DATE CAKE

Stone and cut one pound dates. Soak in one cup boiling water, to which one teaspoon soda has been added, and let stand while mixing one cup brown sugar and five tablespoons melted butter or oleomargarine. Add one egg then the dates with their liquor. Beat and add one and one-half cups white flour with one good teaspoon baking powder.

Lastly add vanilla and 10 cents worth of walnut meats sprinkled with flour. Bake in a well-greased loaf tin about 9 inches square and 3 inches deep. Have the oven hot in the beginning, but lower the heat when cake is put in, and bake slowly fifty minutes. Do not try to remove from tin. When cool, cover with this icing:

Brown sugar, one and one-half cups, water to dissolve; boil until it hairs, then beat into the stiff white of one egg. This cake will remain moist for a week (if it lasts that long), and seems particularly suited to masculine tastes.

DATE LOAF CAKE

(Adah S. Noland)

One pound dates (after stoning)
One pound English walnut meats.

Sieve together three times the following:

One cup flour
One-half teaspoon salt
Two rounded teaspoons baking powder.

Add this to the unchopped dates and nuts. Mix and add one cup sugar. Mix again. Beat four eggs separately. Add to cake one teaspoon vanilla. Bake one hour in paper-lined pan in moderate oven.

DELICATE CAKE

One and one-half cups granulated sugar
One cup of butter
Two-thirds cup of milk
Whites of six eggs, beaten stiff
Three cups flour
Three teaspoons of baking powder sifted with the flour (sift latter three times).

Cream butter and sugar well together, add milk and flour alternately. Last add eggs beaten to a stiff froth, flavor and stir gently several minutes. Bake in moderate oven.

DEVIL'S FOOD CAKE

(Beth Ludden Noon)

Cream one egg with one cooking spoon butter
One heaping cup sugar
Two squares Baker's chocolate, melted.
Stir together, then add:
One cup thick sour milk
One and two-thirds cups flour
One teaspoon vanilla
One teaspoon soda dissolved in hot water.
Bake about forty minutes.

DEVIL'S CAKE

(Helen M. Waltz)

Three-fourths cup grated chocolate
One-half cup sweet milk.

Put on stove and cook until thick like cream. Set aside to cool.

One and one-half cups sugar
One-half cup butter, creamed
One-half cup sweet milk
One and one-third cups flour (may need a little more)
Three eggs, beaten separately
One teaspoon soda
Flavor with vanilla.

Pour in chocolate and bake in either loaf or layers.

Filling

One cup white sugar
One-half cup brown sugar
Three-fourths cup milk
Butter the size of walnut
Enough chocolate to brown.

Let cook fifteen minutes or until it forms a soft ball in water. Remove from fire and beat until creamy. Flavor with vanilla.

DEVIL CAKE

(Mrs. Alice Gilmore)

One-half cup butter
One cup sugar
Yolks of three eggs
Three-fourths cup powdered sugar
One-half cup milk
One teaspoon vanilla
One-half teaspoon cinnamon
One-half teaspoon cloves
Two level teaspoons baking powder
Nine level tablespoons chocolate, melted
One and three-fourths cups sifted flour
Whites of three eggs beaten dry.

Cream the butter and add the cup of sugar. Beat the three yolks, add the three-fourths cup of sugar and beat the last two sugar mixtures together. Add the chocolate then the flour, sifted three times with the baking powder and spices, then the milk, extract and whites of eggs. Bake in two layers.

Mocha Filling

Two cups powdered sugar
One-half cup butter (cream both well)
Two tablespoons strong cold coffee
Two tablespoons cream (Carnation will do)
One tablespoon vanilla.

Cream all well and use as filling.

DEVIL'S FOOD

(Mrs. Wesley Johnson)

One-half cake chocolate
One cup milk
Two teaspoons vanilla
One-half cup sugar.

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Put milk, chocolate and sugar in a sauce pan and cook until it boils five minutes, remove from fire, add vanilla and set aside to cool, then prepare:
One-half cup butter substitute
One cup sugar
One-half cup sour milk
Two eggs, well beaten
Two cups flour
One-half teaspoon salt
One teaspoon soda, dissolved in three tablespoons boiling water.

Cream butter substitute and sugar, add eggs, beat two minutes. Next add milk, soda in boiling water, flour, salt and chocolate mixture; mix well. Bake in two layers for twenty-five minutes in moderate oven. Frost with any kind of frosting.

DRIED APPLE CAKE

(Ella Tyler Hall, P. G. M.)

One cup dried apples soaked over night in cold water, drain, chop fine, stew in cup good sugar syrup till well cooked down (should have the rich transparent look like preserves), cool before adding to cake, three-fourths cup of butter, one cup sugar, two eggs, one cup cold coffee, one-fourth teaspoon salt, one teaspoon soda (dissolved in the coffee), three and one-half cups of flour with two teaspoons baking powder sifted in. Makes a small loaf; keeps well. Bake in moderate oven.

DUMP CAKE

One and one-half cups flour
One cup sugar
One-half cup chocolate
One cup milk
One teaspoon soda
Large pinch salt
One-half teaspoon baking powder
One-half cup salad oil
Two eggs, unbeaten.

Sift dry ingredients four times, add oil, milk and eggs, and beat well, add one cup chopped nuts. Bake in layer or loaf.

Orange Filling

One-half cup sugar
Three tablespoons cornstarch
One-fourth teaspoon salt
One-fourth tablespoon bread flour
One tablespoon Mazola oil
Three-fourths cup water
One egg
One tablespoon lemon juice
Juice and rind of one orange.

EGYPTIAN CAKE

(Mary B. Dixon, P. M.)

Six level tablespoons chocolate
Four eggs
One-half cup milk
One-half cup butter
One and one-half cups sugar
One and three-fourths cups flour
One teaspoon Royal Baking Powder
One teaspoon vanilla.

Dissolve chocolate in five teaspoons boiling water. Beat butter to a cream and add sugar gradually; cream thoroughly. Add well-beaten yolks of eggs; then add milk and melted chocolate. Beat well with Dover beater and then add flour and beat again. Beat whites of eggs to a stiff froth and stir carefully into mixture. Add vanilla and baking powder, mix quickly and lightly. Bake in four layers.

Filling for Egyptian Cake

One cup ground walnuts added to one well-beaten yolk of egg, three tablespoons powdered sugar, one-half pint whipped cream; add white of egg and dash of salt.

Frost with Mocha Frosting.
One and one-half cups powdered sugar
Yolk of one egg
Generous slice butter
One teaspoon vanilla
Strong coffee.

Cream butter and powdered sugar thoroughly and add yolk of egg and coffee enough to spread nicely.

EGGLESS APPLESAUCE CAKE

(Mrs. J. K. Grinton)

Two cups flour
One cup sugar
One teaspoon cinnamon
One-half teaspoon cloves
One-half teaspoon nutmeg
One-half teaspoon salt
Two teaspoons soda
Two heaping tablespoons ground chocolate
Two heaping tablespoons cornstarch
One cup chopped walnuts
One cup chopped raisins
One cup seedless raisins
One-half cup butter, melted
One and one-half cups unsweetened apple sauce.

Sift dry ingredients three times, add raisins and walnuts and mix well, then add apple sauce and melted butter and beat thoroughly. Line baking tin with buttered paper and bake in moderate oven about one hour.

FAMOUS BLITZ TORT CAKE

(Mrs. Amy E. Hochtritt)

One-half cup butter
One-half cup sugar
Four egg yolks
Four tablespoons milk
One cup flour
One teaspoon baking powder
One cup chopped walnuts
One cup confectioner's sugar.

Cream butter and sugar, add egg yolks, then add milk, flour and baking powder. Put in two-layer tins and beat whites of eggs to a stiff froth, add cup of confectionery sugar. Spread on layers. Put one cup of chopped walnuts over top of both layers and bake. Put a cream or cornstarch filling between layers.

FARINA CAKE

(Dr. Louise Heilbron)

Six eggs
One cup walnuts, chopped
Three-fourths cup bread crumbs
One-fourth cup farina meal
One teaspoon baking powder.

Mix all ingredients together except whites of eggs, beat whites and fold in last. Bake in two-layer tins. Use whipped cream and grated pineapple as filling between layers and on top. Allow cake to cool thoroughly before putting in filling. Requires one-half pint whipping cream, one can grated pineapple.

FLORIDA NUT CAKE

One-third cup butter (if shortening use less)
One and one-half cups sugar
Four eggs
One-third cup cornstarch
One and one-half cups flour
Three teaspoons baking powder
One-half cup orange juice
Grated rind of one orange
Powdered sugar (one-half cup)
One-half cup nuts.

Method: Cream butter and sugar, add egg yolks and cream again. Add orange juice alernately with dry ingredients. Pour in pan. Cover thick with powdered sugar and walnuts. Bake in moderate oven one-half hour. (7 by 12 pan.) Eat immediately.

FLO'S CAKE

(S. R. R.)

Three eggs (reserve whites of two for frosting)
One cup sugar
One-half cup butter
One-half cup coffee
One-half cup molasses
Two cups flour
One-half teaspoon cinnamon
One teaspoon soda (sifted in flour)
One teaspoon cream tartar (with eggs).

Frosting

Boil one-fourth cup milk, one-fourth cup butter, one cup sugar. Break in a few marshmallows and stir until dissolved. Pour on beaten eggs and beat until cold. Add raisins or walnuts if desired.

FRUIT CAKE

(Mrs. W. K. Chambers)

Two cups butter
Three cups dark brown sugar
Six eggs, whites and yolks beaten separately
One and one-half pounds raisins (cut)
One and one-half pounds currants (washed and dried the day before)
One pound citron cut in strips
One-half cup cooking molasses
Two-thirds cup sour milk
One-half grated nutmeg
One teaspoon cinnamon
One teaspoon cloves
One teaspoon of mace

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One cup walnuts
Four cupfuls sifted flour
Level teaspoon soda dissolved in a little water.

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FRY PAN FLIP

(Mabel B. Seymour)

Four slices (or more) of canned pineapple
One scant cup brown sugar
Two tablespoons butter
Three-fourths cup chopped walnuts
One egg cake mixture.

Method: In medium-sized frying pan melt butter, take from stove and sprinkle over it brown sugar, then the chopped walnuts, then the pineapple. Over all pour a not too rich cake dough. Bake until done in slow oven, about thirty minutes. When done turn out of pan so that nuts and pineapple are on top. Serve with whipped cream.

FRYING PAN CAKE

(Mrs. H. O. Purinton)

One-eighth roll of butter, melt slowly in frying pan
One cup brown sugar, smooth in pan bottom
One or one-half cup of chopped walnuts, next layer
One small can crushed pineapple, last layer.

Batter

Three eggs beaten eight minutes
One cup white sugar, scant, beat to a cream
One cup flour
One to two teaspoons of baking powder
One-half cup of hot water
One teaspoon of vanilla.

Pour into pan on pineapple, etc. Bake twenty minutes in oven one would use for layer cake.

After a few minutes when removed from oven, place a plate over pan and turn the cake upside down onto the plate.

Serve with whipped cream. Serve either hot or cold.

BLACK FRUIT CAKE

(Dr. Louise Heilbron)

One pound sugar
One cup or one-half pound stewed prunes and juice
Two pounds currants
One-half pound orange peel
One and one-half pounds English walnuts (not chopped)
One cup of dark wine
Two pounds flour
One pound butter
One dozen eggs
Two pounds seeded raisins
Two pounds citron
Two pounds dates
Two pounds almonds
One tablespoon cinnamon, cloves, allspice and nutmeg.

Directions

Flour, raisins, prunes and dates, put in almonds whole, just roll the walnuts enough to break them.

1. Mix butter and sugar well with the hands and add the unbeaten eggs, one at a time and beat thoroughly, then add fruit and nuts.

2. Bake in round tins twelve inches in diameter, with three or four layers of paper on bottom and sides of both.

3. After it is baked, while hot, jab the cake full of holes with a meat fork, and pour on and spread the following ingredients hot:

One-half cup of maple syrup
Juice of one lemon
One-half cup of sherry wine.

Let this soak in over night.

History

This recipe was used in 1700. It came from Saxony to England with the house of Hanover and came to the United States before the revolution. The prunes were added about thirty years ago.

GIN'S FRUIT CAKE

(Mabel B. Seymour, P. G. M.)

Three pounds raisins
Three pounds currants
One pound citron
One-fourth pound lemon skin (candied)
One-fourth pound orange skin
One and one-half cups butter
Two cups white sugar
Four cups flour
One cup Karo syrup (dark)
Two cups prunes boiled and pitted
One glass blackberry jelly
One pound blanched almonds
Twelve eggs
One teaspoon cinnamon
One teaspoon nutmeg
One-half teaspoon cloves
One cup brandy (or wine)
One teaspoon baking powder.

Cream butter and sugar, add some flour (put remainder over fruit). Beat eggs until light, add to sugar mixture,

then flour with baking powder, spices and lastly, add fruit, prunes, jelly and brandy. Bake three or three and one-half hours in slow oven.

This will make two medium large cakes which will keep for months and improve with age.

FUDGE STICKS

(Maude Noble Haven)

One-half cup melted butter
One cup sugar
Five tablespoons ground chocolate (or two squares of chocolate melted).

Mix well. Beat into this mixture two eggs previously well beaten. Then add:
One-half cup flour
Pinch salt
One-half teaspoon vanilla

Beat well again, and add:
One cup chopped walnuts.

Bake twenty minutes in hot oven. Pan should be about 7½x10x1½ inches deep. When cold, cut in squares like fudge.

GOLDEN CREAM CAKE

Cream one cup sugar and one-fourth cup of butter; add one-half cup sweet milk, the well-beaten whites of three eggs, one and one-half cups flour with two teaspoons baking powder sifted with it. Bake in jully tins.

Filling

Beat yellows very light, add one cup sugar and two tablespoons rich cream. Flavor and spread on cake.

GOLD CAKE

(Anna D. Dudderar)

Yolks of eight eggs
One cup sugar
One-half cup butter
One-half cup milk
One and two-thirds cups Swansdown flour
Two teaspoons baking powder (not heaping)
One-half teaspoon vanilla
One-half teaspoon lemon flavoring.

Sift flour four times before measuring. Cream sugar and butter; beat yolks to a stiff froth and stir in thoroughly; put in milk, add flour and stir hard. Bake in tins.

Frosting

Beat the yolks of three eggs until lemon color, add three tablespoons of melted butter, one teaspoon of vanilla flavoring and enough powdered sugar to make frosting the right consistency to spread.

GRAHAM CRACKER CAKE

(Claudia Rader)

One cup sugar
One-half cup butter
Three eggs
Two-thirds cup milk
Two level teaspoons baking powder
One-half cup chopped walnuts
One-half teaspoon vanilla
Twenty-six graham crackers.

Cream sugar and butter, beat eggs separately, roll crackers fine, bake in slow oven in layers and put together with whipped cream.

GRAHAM TORTE

(Serves 16)

Five eggs
One and one-half cups sugar
One and one-half cups graham crackers
One teaspoon baking powder
One-half teaspoon salt
One cup chopped walnuts.

Separate eggs, beat yolks until thick, then add sugar. Grind graham crackers, stir in baking powder and salt and add to above mixture, add walnuts and then cut in egg whites beaten stiffly. Bake in layers in slow oven (250°) at least twenty minutes.

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Filling

One cup milk
One-half cup sugar
Two tablespoons cornstarch, mixed in one-fourth cup milk.
Place milk and sugar in double boiler. Moisten cornstarch with remaining milk, add to hot milk and cook ten minutes. Beat egg, mix with custard. Cook one minute. Add flavoring. Serve with whipped cream.

HERMIT OR DROP CAKES

(Maude Margaret Read)

Two cups sugar
One cup shortening
One cup currants
One cup raisins
Four cups flour
Three eggs
One tablespoon soda
One cup milk
One tablespoon of cinnamon, cloves, nutmeg
Sliced citron and nuts.

Drop from spoon and bake in hot oven.

HAWAIIAN PIE OR CAKE

(Georgiana V. Polhemus, P. G. M.)

Cake Part

Four level tablespoons butter
One egg yolk
One cup sugar
Two-thirds cup pineapple juice
Two cups flour
Three level teaspoons baking powder
White of egg, beaten stiff.

Mix all together and bake in two-layer tins.

Meringue for Between Layers

Two-thirds cup pineapple, cut fine
Three level tablespoons powdered sugar.

Sprinkle the one layer with one tablespoon sugar, and then put the pineapple on good and thick, and on the top of the other layer, put the white of egg, beaten stiff, with two level tablespoons of powdered sugar. Put the two layers together and set in oven for a few minutes, or until the meringue begins to brown, then pour the sauce over and serve as you would short cake.

Sauce for Hawaiian Pie

Two level tablespoons cornstarch
Pinch of salt
Three tablespoons sugar
One and one-half cups sweet milk
One egg yolk
Lemon extract.

Cook in double boiler. Pour over pie and serve.

LIGHTENING CAKE

One cup sugar
One and one-half cups flour
One and one-half teaspoons baking powder (heaping)
Salt
Two eggs in cup and fill with milk
Two tablespoons (or more) melted butter
Vanilla.

Sift flour and baking powder together three times. Beat all together very well.

I use this recipe for all layer cakes.

LITTLE SPICE CAKES

(Minnie Tamblyn)

One-half cup sugar
One-half cup butter
One egg
One-half cup sweet milk
One-half cup molasses
One-fourth teaspoon nutmeg
One-fourth teaspoon cloves
One-fourth teaspoon cinnamon
Two and one-half cups flour
One-half teaspoon soda.

Bake in patty pans in moderate oven.

Frosting

Beat one egg stiff
Teaspoon butter.

Add enough powdered sugar to make thick, beat all together; spread on spice cakes.

ICE BOX CAKE

(Serves 8)

(Mrs. Chester F. Gannon)

One cup apricot pulp (soak and cook dried 'cots)
One-half cup shredded pineapple.

Place pulp and pineapple in double boiler and heat through. Add two well-beaten eggs and cook till thick; then cool. Cream one cup powdered sugar and one-half cup butter and add the above mixture. Fold in one-half cup whipped cream. Line a pan five and one-quarter inches by nine and one-half inches with lady fingers. Alternate lady fingers and mixture till you have three layers with lady fingers on top. Place in ice box twelve hours.

ICE BOX CAKE

(Emma Bascom)

Two cups sugar and one-half pound butter, creamed very light
Two eggs, dropped in one at a time
One lemon, juice, and one-half rind, grated

One orange, juice, and one-half rind, grated
One cup pecan nuts
Seventy-five-cent bottle maraschino cherries, cut in small pieces
One-half pound lady fingers.

Butter a mold well and line bottom with oiled paper. Line it all around with lady fingers, pour mixture in alternate layers with lady fingers between and on top. Let stand twenty-four hours.

Will serve twelve people with large servings. Nice served with whipped cream.

LEMON ICE BOX CAKE

(Mrs. R. Grant Potter)

Four dozen lady fingers
One-fourth pound butter
One cup confectioners' sugar
One-half cup milk
One-fourth cup granulated sugar
One tablespoon corntsarch
Five eggs (separated)
Juice, rind of two lemons.

Put in double boiler, yolks (well beaten), granulated sugar and cornstarch, milk, lemon rind (grated). Cook, stirring until thick and smooth; remove from fire and when cool, add lemon juice. Cream butter, confectioners' sugar; add to egg mixture. Fold in beaten whites. Pour in mold lined with lady fingers. Put a row of lady fingers in the middle of mold. Put in ice box until next day. Before serving, add whipped cream on top.

A MOLASSES CAKE OF '52

(Maud E. Gilpin)

Put two egg yolks and three tablespoons butter in coffee cup and fill running over with New Orleans molasses. Mix with this, one teaspoon soda and eight tablespoons water (already mixed), then add two cups flour and one-half teaspoon vanilla. Bake in layer tins in slow oven.

Use two egg whites for boiled frosting.

MOLASSES CAKE

(Carrie L. Hill)

One-half cup butter, or Crisco and butter mixed
One-half cup molasses
One-half cup hot water with level teaspoon soda
One-fourth cup sugar
One-half teaspoon cinnamon
One-fourth teaspoon cloves
One egg
One and one-half cups flour with one-half teaspoon baking powder.

Delicious eaten hot with butter.

MAHOGANY CAKE

Take one-half cup chocolate, ground, with one-half cup of sweet milk and put on stove to boil until thick, and put aside to cool. Cream one and one-half cups sugar and one-half cup butter with hand. Add three eggs one at a time, and do not separate, one-half cup sweet milk, pinch of salt, two cups flour sifted six times, one teaspoon vanilla. Then add the chocolate and one level teaspoon baking soda dissolved in a little sweet milk. Add this to cake last. Bake in three-layer pans. Put together with marshmallow filling.

Marshmallow Filling

One egg white
Seven-eighths cup sugar
Twelve marshmallows
Three tablespoons water
One teaspoon vanilla.

Put sugar, egg white (unbeaten) and water in a double boiler and beat seven minutes, then add marshmallows and vanilla.

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MODERN OR FRENCH POUND CAKE

(Fannie I. McCowan, P. G. M)

Two cups sugar
One cup butter (three-fourths cup shortening)
One cup milk
Five eggs (beaten separately)
Three cups flour
One teaspoon salt
Two teaspoons baking powder.

Flavoring:
A few drops almond
One-fourth teaspoon lemon
One-half teaspoon vanilla.

Cream sugar and shortening, add egg yolks, flour, baking powder, flavoring, egg whites.

Bake about one hour. (275-300°)

NEVER FAIL CHOCOLATE CAKE

(Minnie Seymour, P. G. M.)

One and one-half squares Baker's chocolate
Three teaspoons butter
One cup sugar
One-half cup milk
One cup flour
Two teaspoons baking powder
Two eggs.

Melt butter and chocolate together and put all the ingredients in mixing bowl together and beat vigorously with a Dover egg beater.

NUT CAKE

One cup of butter
Two cups of white sugar
Four cups of sifted flour
One cup of sweet milk
Whites of eight eggs beaten to a froth
Three teaspoons of baking powder sifted with flour
Two cups of chopped nut meats.

Cream butter and sugar well, add flour and milk alternately, then nuts well floured, and last fold in well-beaten whites.

NEVER FAIL SPONGE CAKE

Three eggs
One cup flour
One cup sugar
One saucer water
One slightly rounding teaspoon of baking powder.

Beat yolks until creamy, add sugar, then add flour, sifted, and water. Beat all together very thoroughly, add well-beaten whites and bake in very slow oven.

NUT SPICE CAKE

(Louise May Elensohn, P. G. M.)

One-half cup butter
One cup brown sugar
One cup sour milk
One-half cup molasses
Two and one-half cups flour
Yolks of four eggs
One teaspoon soda
One and one-half teaspoons baking powder
One teaspoon cinnamon
One-half teaspoon cloves
One-fourth grated nutmeg
One cup Sun-Maid raisins
One-half cup currants
One cup English walnut meats
One cup chopped blanched almonds.

Cream butter and sugar; add molasses, sour milk; mix, add beaten yolks of eggs; add flour, that has been sifted three times with spices and soda; mix thoroughly, then add baking powder; add fruits and nuts. Bake in loaf or layers.

Use nut caramel frosting if baked in layers.

Nut Caramel Frosting

(For Nut Spice Cake)

Two and one-half cups brown sugar
One and one-half cups water
One-half cup white sugar
Whites four eggs
One teaspoon vanilla
One-half cup English walnut meats, broken in pieces.

Put sugar and water in saucepan and stir thoroughly; heat gradually and boil without stirring until syrup will thread when dropped from tip of spoon. Pour gradually, while beating constantly, on beaten whites of eggs and continue beating until mixture is nearly cool. Set pan containing mixture in pan of boiling water and cook, stirring constantly, until mixture becomes granular around edge of pan. Remove from pan and beat until mixture will hold shape. Add vanilla and nuts, spread between layers and over cake, leaving a rough surface.

PRUNE COFFEE CAKE

Two eggs, well beaten
One cup sugar
One-half cup milk
Two cups sifted flour
Two teaspoons baking powder

One-third cup melted shortening
One teaspoon vanilla extract.

Beat egg, add sugar, sift flour and baking powder; add to mixture gradually with milk, beat until smooth, then add melted shortening and extract. Pour into two greased layer-cake pans, cover entire top with uncooked pitted prunes. Bake in moderate oven.

ORANGE CAKE

(Mrs. R. Grant Potter)

Two cups sugar
Five eggs
One cup orange juice
Two cups flour
Two teaspoons baking powder.

Beat yolks of five eggs and whites of three; add sugar, then orange juice with a little grated rind of orange; lastly, flour and baking powder. Bake in layers.

Filling

One cup orange juice
One and one-half cups sugar
Whites of two eggs.

Boil sugar and juice twenty minutes, pour over beaten whites of two eggs. Beat until cold and spread between layers.

ORANGE CAKE

(Beulah E. Morrill)

One-fourth cup butter and cup sugar, creamed; add two eggs, well beaten; one-half cup milk, one and three-fourths cups flour, three teaspoons baking powder, flavor with orange extract and use orange filling. Bake in layers.

ORANGE CAKE

(E. M. Porter, P. G. M.)

Five eggs
Two cups sugar
One-half cup orange juice
One-half cup water
Two cups flour
Two teaspoons baking powder.

Beat eggs separately, then well beaten together, stir in the sugar, then add orange juice and water, slowly add flour and baking powder.

This makes three layers. Use either orange filling or whipped cream.

PRINCE OF WALES CAKE

(Mrs. R. F. Gilmore)

Cream one-half cup butter and one cup brown sugar
Add one cup sour milk
Three eggs
Two tablespoons molasses
One teaspoon soda
One cup raisins
One cup chopped nuts
Two and one-eighth cups flour
One teaspoon cinnamon
One-half teaspoon cloves
One-fourth teaspoon allspice.

POTATO CARAMEL CAKE

(Emma Bascom)

Two-thirds cup butter
Two cups sugar
Two cups flour
One cup mashed potatoes (hot)
One-half cup sweet milk
One cup chocolate or two squares
One cup chopped nuts
Four eggs
Two teaspoons baking powder
Pinch spices.

Cream Crisco and sugar, add yolks, milk and mashed potatoes, then spices and cholocate. Sift baking powder and salt in the flour. Beat whites to a stiff froth and stir into batter last. Then add nuts.

PRUNE CAKE

(Emma Bascom)

One cup sugar and two tablespoons butter, creamed
Two eggs, beaten separately
One small cup chocolate
One and one-half cups flour
One cup prunes (cut in small pieces)
One-half cup prune juice
One teaspoon soda (level), dissolved in juice.

Bake in three layers. Put together with cream.

PRUNE CAKE

(Mrs. E. Hasert)

One cup sugar
One-half cup shortening
Two tablespoons chocolate
One teaspoon cinnamon
One teaspoon nutmeg and allspice
One cup cooked prunes, chopped (cook prunes without sugar)
Three eggs
One teaspoon baking soda, dissolved in one cup prune juice
Two cups flour; put one teaspoon baking powder with flour
Vanilla flavoring.

Cream butter and sugar, put yolks in and beat, then add prunes, chocolate and spices and beat, then add flour and the

whites of eggs beaten stiff and the juice. Bake in moderate oven. If you want, put in one cup chopped nuts.

PRUNE CAKE

(E. W. Conant, P. G. P.)

One tablespoon butter
One cup sugar
One tablespoon chocolate
Two eggs
One teaspoon vanilla
One teaspoon allspice
One cup prunes, mashed
One and one-half cups flour
One teaspoon soda, dissolved in one cup prune juice.

Bake in layers and put together with whipped cream. The prunes for this cake should be cooked without sugar.

PRUNE CAKE

(Evelyn Bliss)

One cup sugar
Two-thirds cup Crisco
Two-thirds cup sour milk
One level teaspoon soda
Two eggs
Two level cups flour
One teaspoon baking powder
One-half teaspoon cloves
One-half teaspoon cinnamon
Pinch of salt
One cup unsweetened prunes (mashed).

Bake twenty minutes.

QUICK CAKE

(Mrs. Lorena Dennison)

One cup sugar
One cup flour
Two teaspoons baking powder
Two eggs
Four tablespoons melted butter
Milk
Vanilla.

Flour and baking powder sifted five times. Break eggs in cup, add melted butter and fill balance of cup with milk, add this mixture to sugar, then flour and baking powder. This recipe is very thin.

Use any desired filling.

QUICK AND EASY COFFEE CAKE

(Dorothy S. Beck)

One cup flour
One-half cup sugar
One-half cup milk
One egg
One teaspoon baking powder
Butter size of walnut
Vanilla
Salt.

Method: Mix dry ingredients, add egg and milk. Beat well, add melted butter. Bake in square pan. Sprinkle top with sugar, cinnamon and chopped nuts. When done and before taking from pan pour melted butter over cake.

ROLLED JELLY CAKE

(See Sponge Cake) (Serves 10)

One cup sugar
Three eggs
One-half cup hot water
One and one-half cups flour
Two teaspoons baking powder
Salt
Flavoring.

Method: Bake in sheet. Quick oven. Turn out on damp cloth. Spread with jelly and roll. Serve with whipped cream or use chocolate filling.

SILVER CAKE

Whites of thirteen eggs
Five teacups of sifted flour
Two and one-half teacupfuls of sugar
One teacupful of butter
One teacupful of sweet milk
One teaspoonful of baking powder
A little more than one teaspoonful of almond extract.

Cream butter and sugar, add milk and flour alternately, fold in stiffly-beaten whites last, and add flavoring.

SPONGE CAKE

(Clara A. Giberson, P. G. M.)

Sift together one scant cup white sugar, one scant cup flour, two rounded teaspoons baking powder and pinch of salt. Add three well-beaten eggs and four tablespoons water after these two ingredients have been well beaten together. Pour in large square pan. When baked turn onto towel which has been wet in hot water and wrung. Spread on jelly, and roll by means of the towel.

SPONGE CAKE

One cup sugar
Three eggs
One-half cup hot water
One and one-half cups flour
Two teaspoons baking powder
Salt
Flavoring.

Yolks of eggs and sugar. Add dry ingredients, alternately with hot water. Quick oven.

SPONGE CAKE WITH MOCHA FROSTING

(Ivy Crane Shelhamer)

One scant cup sugar
Two eggs.
Beat five minutes.
One and one-eighth cups flour sifted with one-half teaspoon soda and one teaspoon cream of tartar.

Mix with sugar and eggs, and beat five minutes. Add one-half cup boiling sweet milk and flavor to taste. Bake in one large tin.

Frosting

One cup powdered sugar
One tablespoon butter
One teaspoon cocoa
Two tablespoons boiling coffee.
Add few drops vanilla, and mix smooth.

SPONGE CAKE WITH HOT WATER

One cup of sugar and two eggs well beaten together, one teaspoon of baking powder, sifted with one cup of flour, a little salt; stir well together, then stir in one-third cup of boiling water or milk. Bake quickly in a buttered tin. If these directions are followed the cake will be very nice and light; makes a good foundation for many kinds of cakes with filling.

SPONGE CAKE

(Addie Tisdale DeCoe)

Six eggs
One cup sugar
One lemon
One cup flour
Pinch salt
One-half teaspoon cream of tartar.

Beat the yolks of eggs until light, add the sugar a little at a time, then salt and one tablespoon of the mixed juice and grated rind of the lemon. Beat whites until foamy, add one-half teaspoon cream tartar and beat until stiff, then add to yolks and fold in flour. Both flour and sugar should be sifted thoroughly before using. Ice the cake with white icing flavored with one tablespoon of lemon juice and rind.

SUNSHINE CAKE

(Lyman C. Byce)

Whites of seven eggs
Yolks of five eggs
One cup granulated sugar, sifted
One-half teaspoon orange extract
One cup flour, sifted before measuring
One-third teaspoon cream of tartar
Salt.

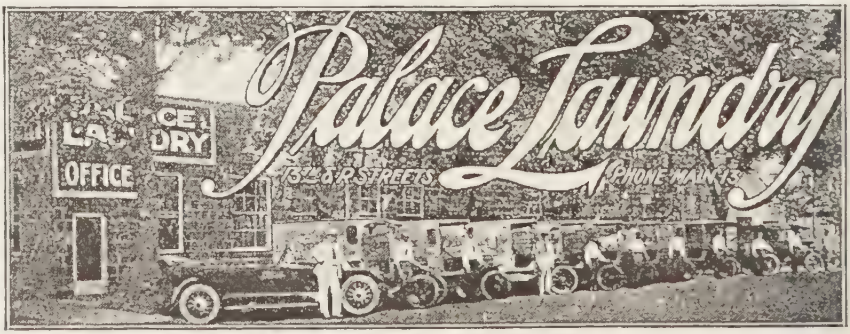
Sift flour four or five times; measure. Seperate eggs, beat whites to foam, add cream tartar; whip until dry and stiff. Beat yolks very light, add. Add sugar to whites and fold slowly, add flavoring. Lastly add flour. Bake in deep pan, ungreased, thirty minutes. Invert pan and do not remove until cool.

SUNSHINE CAKE

(Christina Herget)

Seven eggs
One cup sugar
One cup flour
Almond extract or any flavoring to taste
Salt spoon each of cream of tartar and baking powder
Good pinch salt.
Mix in order given.

Beat whites of eggs, till almost light, in platter with egg whip; add cream of tartar then continue to whip till very light. In mixing bowl, beat yolks till very light, add extract, salt, gradually beat in one



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cup granulated sugar. Into this mixture, add flour, which has been sifted three times with baking powder to last sifting. Then lightly turn in whites of eggs with spoon. Bake forty minutes in oven at 300°. Bake in funnel baking pan.

SUNSHINE CAKE

One cup flour sifted
Three-fourths teaspoonful of cream of tartar
A little salt
One teaspoon cornstarch
Sift above ingredients together.

One large cup sugar and five tablespoons of cold water; boil and make syrup as for frosting; boil until it spins thread. Pour hot syrup in whites of seven eggs beaten stiff; beat till a little cool, then stir in dry ingredients. Last, add well-beaten yolks and beat well.

SOUR CREAM CAKE

Two eggs
One cup sugar
One cup sour cream
One-half cup chocolate
One and one-half cups flour
One-fourth cup milk
One spoon baking powder
One-fourth spoon soda
One-fourth spoon salt
One spoon vanilla.

Sift dry ingredients except chocolate; moisten chocolate with one-fourth cup milk and add to dry ingredients, then add eggs, unbeaten, and sour cream; stir all together and beat hard eight or ten minutes; add vanilla and bake in moderate oven.

SWISS CAKE

(Maude Nobel Haven, P. G. M)

Six yolks of eggs (well beaten), add one cup sugar. Beat well. Add one-half cup flour which has been sifted six times, with a pinch of salt. Then add the whites of the six eggs which have been beaten very stiff. Bake in a loaf. Slow oven.

WHITE SPONGE CAKE

Sift together one cup of flour, one-half cup of cornstarch, one teaspoon of baking powder; add one cup of sugar, one teaspoon of extract of rose, then add the whites of eight eggs, beaten to a stiff froth, mix thoroughly and bake in a buttered cake tin in a quick oven thirty minutes.

WELLEY FUDGE CAKE (Loaf)

One cup sugar
Two-thirds cup butter
Three eggs
One cup milk
Three teaspoons baking powder
One-fourth cup chocolate
One-half cup walnuts
Two and one-half cups flour (sifted).

Cream butter and sugar, add egg yolks (beaten), add milk, (flour, baking powder, sifted three times), add chocolate which has been dissolved in a little hot water, nuts and fold in stiffly-beaten egg whites. Bake in loaf fifty minutes. (275-300°.)

Frosting

Two tablespoons butter
One-half cup cocoa or unsweetened chocolate
One and one-fourth cup sugar
One-fourth cup milk
One-half teaspoon vanilla
Salt.

Heat to boiling point and boil eight minutes. Remove from fire, cool, and beat until creamy. Should be poured on cake.

WORLD'S FAIR CAKE

(Mrs. Edward A. Leach, P. G. M.)

One and one-half cups sugar, one-third cup butter, beat to a cream. One cup milk and two and one-half cups flour sifted several times with two teaspoons baking powder. Three eggs beaten separately. Put two tablespoons milk in a sauce pan, let come to a boil, add six tablespoons chocolate and three tablespoons sugar. Mix this into batter just before adding whites of eggs.

Chocolate Mocha Filling

Thin slice butter, beat in about two-thirds cup powdered sugar. Mix three tablespoons chocolate with three tablespoons hot coffee. Mix all and beat well. Add vanilla.

WEDDING FRUIT CAKE

(Carrie L. Hill)

One pound butter
One pound brown sugar, cream well.
Add:
One egg, beat two minutes, add another and beat, and so until ten more eggs are added
One pound flour (use part to dredge fruit)
One-half teaspoon grated nutmeg
One teaspoon each cloves and cinnamon
One wine glass of wine or brandy

One pound almonds, chopped fine
Two pounds raisins
One pound Sultanas
Two pounds English currants
One pound citron, sliced very thin
One-half pound lemon peel (candied).

Add fruit last with flour and bake slowly one and one-half hours.

"WONDER" WHITE CAKE

(Mrs. Chas. Bliss)

One-half cup Crisco
One and one-half cups sugar
Three scant cups flour (sifted)
Three teaspoons baking powder (level)
One-fourth teaspoon salt
One cup (full) milk or water
One teaspoon flavoring
Three whites of eggs, added last (folded in).

DATE BARS

(Evah Haun Parker)

One cup sugar
Three eggs
One pound chopped dates
One cup chopped nuts
One pinch salt
One teaspoon baking powder
One cup flour.

Cream sugar and yolks of eggs; beat whites of eggs. Add flour, baking powder, salt to nuts and dates. Add mixture to sugar and yolks of eggs, then add whites of eggs. Bake in moderate oven, and when done, sprinkle with powdereded sugar. Cut while warm in bars.

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Desserts, Pastry and Pies

Use pastry flour if possible.

Have your shortening very cold. Any kind of fat may be used.

Cut the fat into the flour with a knife. Do not rub together with the fingers unless you have very cold hands.

Add only enough water to make the pastry stick together, as it will not be tender when extra flour must be added to make it dry enough to roll.

Chill the pastry before rolling. Pastry may be made up and kept in the ice box ready for use.

Roll lightly on a smooth surface.

Bake pastry in a hot oven. For pastry shells and for pies such as mince, whose filling does not require cooking, use a hot oven during the whole process. For fruit and custard pies which require a longer cooking, use a hot oven for ten minutes, then lower the temperature.

POINTS FOR SPECIAL PIES

Besides the big tricks there are a few pointers which apply to special pies. A little flour and granulated sugar mixed together and sprinkled on the lower crust of a fruit pie will prevent the juice from soaking the crust. Always make a slit in the upper crust of a pie to prevent the juice from boiling out at the sides. Seal the two crusts of a fruit pie by brushing the lower edge with cold water and pressing the two edges together. The lower crust may be cut half an inch larger than the upper crust and may be turned over as a complete seal, or an extra rim of crust may be pressed over the two edges.

Bake a pastry-shell on the back of a pan. To prevent shrinking prick all over with a fork before placing in the oven.

To make a "velvety" meringue for the top of a pie beat the whites of the eggs until foamy, beat in powdered sugar gradually, and continue beating until stiff enough to hold its shape. Brown in a hot oven.

PASTRY

One and one-half cups flour
One-half teaspoon salt
One-half cup fat
Cold water.

Sift together the flour and salt. Cut in the fat with two case-knives. For a large quantity a wooden bowl and chopping-knife may be used. When fine, add at one side of the bowl one tablespoon of cold water and stir in as much of the flour and fat as the water will take up. Continue this until you have four or five balls of dough and some dry flour left in the bowl. Press together with your fingers. If all the dry flour is not taken up add a little more water. Chill and roll.

PUFF PASTRY

(Makes 24 Tarts)

One and one-half cups flour
One-fourth cup fat
One-half teaspoon salt
One-fourth cup mashed butter.

Add salt to flour, work in fattening mixture with knife or finger tips, moisten dough, toss on board dredged with flour, pat and roll out into rectangular sheet. Fold in butter making three layers, roll into long strips, fold and turn as before. Repeat twice, allowing pastry to stand five minutes.

Very flaky crust. Best for tarts and French pastry.

HOT WATER PIE CRUST

One and one-half cups flour
One-half cup shortening
One-fourth cup boiling water
One-half teaspoon salt
One-fourth teaspoon baking powder (for berry pie).

Put salt, baking powder and flour in sifter. Put shortening in mixing bowl, pour boiling water over it. Sift in dry ingredients and mix with fork.

PLAIN PASTRY

One cup flour
One-fourth cup fat
One-half teaspoon salt
Ice water to moisten.

Sift dry ingredients together, add fat, mixing with knife or finger tips, moisten with water and toss on floured board. Roll.

Short rich crust. Good for all fruits and pies.

APPLE PIE

Five or six apples
One-half cup sugar
One-fourth teaspoon salt
One-half teaspoon cinnamon
One tablespoon butter
One tablespoon flour.

Pare, core, and slice the apples. Mix the sugar, salt, and cinnamon. Line a pan with pastry, sprinkle with a tablespoon of flour mixed with a tablespoon of sugar, and add the apples and sugar in layers. Dot with butter, cover with an upper crust, and bake in a hot oven for ten minutes, then lower the temperature and bake until the apples are soft. This method of arranging the filling may be used for all fruit pies.

BUTTER SCOTCH PIE

One cup brown sugar
Four tablespoons butter
One and one-half tablespoons cornstarch
Three eggs.

Melt butter, add sugar, cook a few minutes. Do not burn. Beat egg yolks with cornstarch, add scalded milk to butter and sugar. Add yolks. Pour in unbaked crust. Add meringue.

APRICOT MERINGUE PIE

Two cups apricots, cooked and mashed. Sweeten to taste, add one tablespoon butter and heat in a double boiler. Dissolve one tablespoon cornstarch in one tablespoon cold water and add to mixture; cook until thick, then pour over the well-beaten yolks of two eggs and pour into a baked pastry shell. Beat whites of two eggs until light; add two tablespoons sugar, a few drops of lemon flavoring; spread over top of pie and brown in a slow oven.

APRICOT CUSTARD PIE

One cup cooked apricots
One and one-half cups scalded milk
Two eggs
One-third cup sugar
One teaspoon vanilla.

Drain apricots of all juice and mash. Beat eggs, add sugar, then pour the scalded milk over mixture and add flavoring. Line a pie plate with pastry, cover bottom with the apricots, then pour over the custard. Bake in a moderate oven until custard is set.

BUTTER SCOTCH PIE

(Consuelo Peart DeCoe)

One cup brown sugar
Two rounding tablespoons butter
Two rounding tablespoons flour
Yolks of two eggs
One cup milk.

Cream brown sugar, butter and flour. Mix eggs and milk together and heat to boiling. Remove from fire and pour over sugar, butter and flour. Mix all together and let come to boil until thick. Pour into crust which has been browned. White of egg meringue.

BUTTER SCOTCH PIE

(Mrs. Stella Wainscott)

One and one-half cups milk
One tablespoon cornstarch
One tablespoon butter
One cup brown sugar
Two eggs, reserving whites for meringue
One teaspoon vanilla.

Beat yolks, add sugar and beat until creamy, then add cornstarch dissolved in milk; heat milk and pour over cream mixture; cook until thick. Pour into a baked shell, cover with meringue.

DELICIOUS CITRON CUSTARD

Make a puff paste; roll thin and line a pie plate. For the custard, beat three eggs with three tablespoons of sugar until very light; add one-half tablespoon of butter. Slice the citron in thin strips

and place on the pastry. Pour the custard over and bake a nice brown. After the pastry is put in the pan, place on the back of the stove to dry until ready to pour in the custard. Makes one small custard.

CREAM PIE

Pour a pint of cream upon one and one-half cups of powdered sugar; let it stand until the whites of three eggs have been beaten to a stiff froth; add this to the cream and beat up thoroughly. Grate a little nutmeg over mixture and bake in crust.

RAISIN PIE

(Mrs. R. F. Gilmore)

One cup seeded raisins
One cup muscat raisins
One cup bread crumbs
One cup Karo syrup
One cup vinegar
One cup water
One cup sugar
Three apples
One teaspoon cinnamon
One-half teaspoon cloves
One-half teaspoon salt
One-half lemon peel.

Cook fifteen minutes. Will make two pies.

RHUBARD AND RAISIN PIE

(Mrs. Ann Stevens)

One and one-half cups rhubarb, peeled and diced fine
One-half cup halved raisins
One and one-fourth cups sugar
Two rolled graham crackers
One egg
Flaky pastry.

Line pie plate with pastry; mix together rhubarb, raisins, sugar, crackers, and egg, and fill pie plate; cover with pastry or make a lattice top. Bake about forty minutes in a moderate oven.

SOUR CREAM PIE

One cup sour cream
One cup sugar
One cup raisins (chopped fine)
One-half teaspoon cinnamon (level)
One-fourth teaspoon cloves
One teaspoon cornstarch
One-fourth teaspoon nutmeg
Three eggs
Salt.

Beat whites of two eggs separately for meringue. Bake slowly.

CREAMY SQUASH PIE

(Mrs. Edward A. Leach)

Steam squash and put through sieve. For one pie take one cup of squash, three eggs, one-half cup of sugar; beat well; add one-half teaspoon each of ginger, nutmeg and cinnamon and a pinch of salt; lastly add two cups of sweet milk. Bake three-fourths hour in a pie tin lined with pastry.

SQUASH PIES

(Two Pies)

One pint squash
One cup brown sugar
Three eggs
One pint milk
Pinch salt
Two tablespoons molasses
One tablespoon melted butter
One tablespoon ginger (scant)
One teaspoon cinnamon.

SQUASH PIES

One can squash
One quart bottle milk
Six eggs
Two cups sugar
One teaspoon ginger
One teaspoon cinnamon
One-half teaspoon nutmeg
Salt.

Everyday Pie Crust

Sift three cups of flour, add salt and cut in one cup of shortening and one cup of ice water. Handle as little a spossible.

COCOANUT CUSTARD PIE

Two eggs
Three tablespoons sugar
One and one-half cups milk
One cup shredded cocoanut
One-fourth teaspoon salt
Nutmeg.

Beat eggs, add remaining ingredients in order given. Pour into deep pie pan lined wits pastry. Bake until the custard is firm and the crust brown.

FIG MERINGUE PIE

Two cups chopped California figs
Two cups water
One-half teaspoon grated orange rind
Three-fourths cup sugar
Two tablespoons cornstarch
Two egg yolks
One-half cup orange juice
Two stiffly-beaten egg whites
One tablespoon butter
Three tablespoons sugar.

Boil the figs, water and orange rind five minutes. Add the sugar and the cornstarch which has been mixed with a little cold water. Boil three minutes, stirring constantly, and cook in the double boiler over boiling water fifteen minutes. Add the egg yolks and cook three minutes, stirring constantly. Add orange juice and butter, cool slightly and pour into a baked pie crust. Add three tablespoons of sugar to the stiffly-beaten egg whites, beating constantly. Spread on top and brown in a moderate oven.

FRUIT CREAM PIE

Bake the crust as for lemon pie and fill the shell with cream filling. Whip one cup of cream, add one-half cup or more of strained fruit pulp, and pile on top of the cream filling. Fresh strawberries, raspberries, or peaches may be used, or stewed apricots or prunes may take the place of the fresh fruit.

GRAHAM CRACKER PIE

Fourteen graham crackers crumbled
One-half cup butter.

Mix well and line pie tin. Fill with apple sauce and bake about twenty minutes. Serve with cream.

GRANDMOTHER'S "SHOOFLY" PIE

Line a pie tin with pastry rolled a little thicker than usual. Sprinkle plentifully with brown sugar, dot with butter, and bake in a hot oven about fifteen minutes.

CHEF AMY'S LEMON PIE

(Mrs. L. C. Hochtritt)

One lemon
One cup sugar
Three eggs
Two tablespoons flour
Butter size of an egg.

Beat this all well together, then add one cup boiling water. Boil in double boiler, put in baked crust. Put well-beaten whites on top and brown again.

LEMON PIE

(Two Pies)

(Maude Margaret Read)

Two cups water
Two cups sugar
Three lemons
Three tablespoons cornstarch
Four eggs (yolks in pie, whites on top).

LEMON CREAM PIE

(Mrs. R. F Gilmore)

Three egg yolks
Three tablespoons cold water
Rind and juice of one lemon
One cup sugar.

Cook in double boiler until thick. Add stiffly-beaten whites with three tablespoons sugar; fold in; brown.

LEMON FLUFF PIE

(Anna D. Dudderar)

Grated rind and juice of medium-sized orange and a small lemon, three-fourths cup sugar, well-breaten yolks of three eggs to which one tablespoon of cold water has been added gradually. Cook in double boiler until quite thick and pour over the beaten whites of three eggs to which one-fourth cup of sugar has been added. Pour into baked pie shell and set in oven for about ten minutes.

CHIFFON LEMON PIE

(Mrs. W. K. Chambers)

Beat the yolks of four eggs, put them in double boiler with the juice of one large lemon and a small sup of sugar, piece of butter the size of a large walnut. Beat the egg whites until stiff. After the egg yolks have cooked until creamy, take off and beat slowly into half the beaten egg whites. This will be better if the grated rind of the lemon is folded into this. Put into baked shell, use the other half of eggs for meringue, and brown slightly.

LEMON SPONGE PIE

(Ella S. Crosley)

Three eggs
One cup sugar
One lemon.

Beat the yolks with one-half of the sugar, add juice and rind, cook in double boiler until stiff as jelly; beat the whites with the remaining one-half cup of sugar, pinch of salt, and pour the cooked custard hot over the whites, beat thoroughly, set in the oven to brown. This is for a medium-size pie; you can add one more egg, to the same amount for large pie.

LEMON MERINGUE PIE

One-half cup flour
One cup sugar
One and one-half cups boiling water
Two eggs

Grated rind of one lemon
One tablespoon butter
Three tablespoons lemon juice
Four tablespoons powdered sugar.

Mix the flour and sugar, add the boiling water slowly, and boil five minutes, stirring constantly. Cook over boiling water ten minutes, stirring occasionally. Beat the yolks of the eggs and add to them the cooked mixture. Return to boiler and add the butter, lemon juice and rind, and cook until the mixture thickens. Cool and fill the baked crust. Cover with a meringue made by beating the whites of the eggs and adding the powdered sugar. Brown in a hot oven.

MOCK CHERRY PIE

Two cups cranberries
One cup raisins
One and one-fourth cups sugar
Two tablespoons flour.

Cut the cranberries in half, mix with the raisins, sugar and flour, and bake between crusts or bake in one crust. When the fruit is soft place a two-egg meringue on the top.

MOCK BANANA PIE

One envelope gelatine
One pint milk
Two tablespoons water
One-half cup sugar
Two eggs
Pinch of salt
Vanilla
Four bananas.

Make custard of milk, yolks of eggs, sugar and salt. Let milk come to boil and add well-beaten egg yolks, stir constantly, take from fire and add gelatine, which has been dissolved in water. Pour one-half custard into wet pie plate, allow to set, cover with layer of bananas, then custard (liquid), then bananas. When ready to serve cover with meringue made of egg whites plus one tablespoon sugar, little grated orange rind, and whipped cream.

PINEAPPLE PIE

(Helen M. Waltz)

One cup pineapple juice, two tablespoons cornstarch, one-half cup sugar, the juice of one lemon. Boil for five minutes in double boiler then add the pineapple sliced fine and mixed with two well-beaten eggs, one tablespoon butter. Serve cold with whipped cream. Bake the crust first.

PRIZE PINEAPPLE PIE

Heat one and one-half cups milk. Mix one-half cup sugar, one-eighth teaspoon salt and two tablespoons cornstarch and slowly add hot milk. Cook in double boiler until thick and cornstarch is thoroughly cooked. Pour onto two egg yolks, return to double boiler and cook until the eggs thicken or about three minutes. Cool and add one cup well-drained crushed Hawaiian pineapple and one-half teaspoon vanilla. Pour into a baked crust and cover with a meringue made of two stiffly-beaten egg whites and two tablespoons powdered sugar. Brown quickly in a hot oven.

PRUNE PIE

(E. W. Conant, P. G. P.)

Three cups cooked prunes
One cup sugar
Two tablespoons flour
One teaspoon vanilla.

Line pie plate with rich pastry, remove pits from prunes, putting prunes in pie and juice in small kettle. With the juice, cook the sugar, flour and vanilla; add to pie when it is about half cooked.

When cooked cover with following meringue:

Two eggs
Four tablespoons sour cream
Four tablespoons sugar
One heaping teaspoon flour
One teaspoon lemon.

Beat yolks well, add flour, sour cream, sugar and lemon, beating all thoroughly, and to stiff-beaten whites. Put this on the pie when it is cooked then return to oven and cook as other meringue.

PRUNE PIE

Two cups prunes
One-third cup sugar
Two teaspoons butter
Two tablespoons flour
One teaspoon lemon juice.

Wash prunes and soak in cold water to cover two hours or more. Cook slowly in same water until soft. Remove stones, cut prunes in quarters, and mix with sugar and lemon juice. Line plate with pastry, cover with prunes, pour over the prune juice, dot with butter, dredge with flour, put on upper crust and bake in moderate oven. Or, instead of upper crust, use strips of pastry crossed in lattice fashion.

PUMPKIN PIE

One and one-half cups cooked pumpkin
Three-fourths cup brown sugar
One teaspoon cinnamon
One teaspoon nutmeg
One-half teaspoon ginger
One-half teaspoon salt
Two eggs
Two cups milk.

The pumpkin may be steamed or baked. Mix in the order given and bake in one crust like a custard pie. Canned pumpkin may be used.

PUMPKIN PIE

(Anna D. Dudderar)

One cup pumpkin
One cup sugar
One cup milk
One cup dates, cut up fine
One teaspoon cinnamon
One-fourth teaspoon allspice
One-fourth teaspoon nutmeg
One-eighth teaspoon ginger
Salt to taste
Yolks of two eggs.

Then beat the whites of two eggs and add last; bake in crust and serve with whipped cream.

RAISIN PIE

(Dr. Lew Wallace, P. G. P.)

One cup sugar
One egg
One cup water
One cup raisins
Juice and rind of one lemon.

Beat egg, add sugar, lemon, water and raisins. Mix well, boil and thicken with flour. Add a good lump of butter. This should be the consistency of lemon pie mixture. This amount is enough for one small pie. It can be finished with a top crust or a meringue.

APRICOT TARTS

Line patty pans with pastry. One cup of cooked apricots pressed through a colander; add three tablespoons grated pineapple. Fill patty pans with mixture and bake. Remove from pans, place half a cooked apricot in the center of each, rounding side up, and over the top pour apricot juice, which has been cooked down until thick.

PRUNE TARTS

One cup cooked prunes, stoned and mashed; add two tablespoons currant jelly, sugar to taste, one egg yolk, two tablespoons fine cracker crumbs, one-half cup milk. Mix well. Line patty pans with pastry, fill with prune mixture and bake until a light brown. Beat egg white until stiff; add two tablespoons sugar, a few drops of vanilla flavoring and spread over top of tarts. Return to oven to brown.

BANANA TARTS

Cover the backs of small patty pans with thinly-rolled pastry. Prick with a fork and bake in a hot oven seven to ten minutes. Remove the pastry-shells and fill with sliced bananas. Cover with unsweetened whipped cream and serve at once.

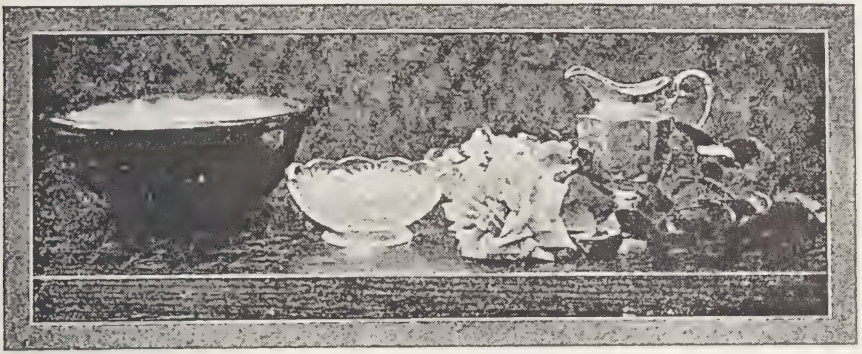
PINEAPPLE TARTS

Roll left-over pastry to about one-fourth inch thickness. Cut into circles and from one-half, cut out round centers, leaving a ring of pastry. Moisten the edges of the circles and press a pastry ring on top of each. Bake in a hot oven until brown. Cool and heap the centers with a mixture of well-drained crushed or grated Hawaiian pineapple and powdered sugar, allowing one-half cup of the pineapple to three tablespoons powdered sugar.

BANBURY TARTS

One and one-half cups sugar
Four tablespoons flour
Two eggs
Two cups raisins
One-half cup candied orange peel.

Mix the sugar and flour and add the eggs, beaten slightly. Cut the raisins and orange peel into pieces and add to the first mixture. Roll pastry an eighth of an inch thick and cut into rounds three or four inches in diameter. Spread one-half of each round with the mixture, moisten, fold, and press the edges together. Bake about fifteen minutes in a hot oven. Sprinkle with powdered sugar before serving. Instead of the candied orange peel the grated rind of one orange may be used.



Desserts

APPLE CHARLOTTE

(A Pudding)

(Ivy Crane Shelhamer)

Thickly butter a deep baking dish. Line bottom and sides with very thin slices of bread and butter, cut into small pieces. Fill center with slices of sour apples. Cover with one cup of sugar. Add two tablespoons butter and a little lemon juice or some spices. Soak enough slices of buttered bread for top in milk or water. Cover dish, and bake about two hours in moderate oven. Serve with boiled sauce or soft custard.

A Peach Charlotte is made the same way, leaving in a few of the peach stones to flavor.

BOILED CUSTARD

(For Pudding)

(Ivy Crane Shelhamer)

Heat one pint of sweet milk in a double boiler, but do not let it boil. Then pour it over the following mixture:

Well-beaten yolks of four eggs
Four tablespoons sugar
Pinch of salt
One teaspoon sifted flour
Small lump butter
Nutmeg or vanilla.

Place all in double boiler again, and heat. Do not boil. Set aside to cool.

Pudding and sauce should be served warm.

APPLE PORCUPINE

Pare and core apples and boil until tender in water sweetened to taste. When done, remove from syrup to drain and cool. Have ready some blanched almonds which have been split open and crisped after blanching. Stick apples thickly with almonds, return to oven until nuts are tipped with brown. Remove, cool and fill core with jam. Serve with whipped cream.

APPLE SAUCE DESSERT

(Lillian Church Raymond)

About 15 cents worth of graham crackers, rolled fine
Apple sauce prepared with lemon juice, nutmeg, etc.

In well-buttered pan, place layer of cracker crumbs, then a layer of apple sauce, until pan is filled. Place pieces of butter on top and bake three-fourths hour. Cool and place in ice chest until next day. Turn out on plate, slice and serve with whipped cream.

AN APPLE SWEET

Peel and core some nice sized apples and fill centers with butter. Put them on a well-buttered dish and pour Karo syrup over apples. Bake in fairly-hot oven until tender, basting well with syrup. Take them from pan and sprinkle with grated cocoanut. Serve with whipped cream.

APPLE DUMPLINGS

Two cups flour
Four level teaspoons baking powder
Salt
One large tablespoon shortening
Milk enough for soft dough.

Roll into sheet one-half inch thick; cut into large rounds. Heap sliced apples in center of each; season with one tablespoon of brown and one tablespoon of white sugar, a little cinnamon and nut-

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meg and a piece of butter size of a small nut. Fold into ball. Place in baking dish; fill dish half full of water and bake three-fourths hour in moderate oven. Serve with sauce.

Sauce for Dumplings

One cup sugar
One tablespoon cornstarch
One piece of butter size of egg
One-fourth cup vinegar
One tablespoon vanilla
Boiling water to make fairly thick sauce.

CINNAMON APPLES

(Maud E. Bowes, P. G. M.)

Six large apples
Four cups sugar
Three large tablespoons cinnamon candies

Select large even-sized Spitzenberg apples. Peel and cut in halves, removing core. Place sugar in preserving kettle adding only water enough to make a very rich syrup, then add three heaping tablespoons of the bright red little cinnamon candies. Drop the apples into the hot syrup and cook gently until the apples are tender but not soft. When cold turn the apples several times in the syrup to ebsorb the color and flavor.

To be served with meats or as a dessert. Small whole apples that will keep firm in the cooking may be treated in the same way.

APRICOT RICE PUDDING

One cup cooked apricots
One cup cooked rice
Two cups scalded milk
One-third cup sugar
One egg, beaten
One teaspoon cornstarch
One teaspoon butter.

Add cornstarch to sugar, then combine with beaten egg; pour hot milk over mixture, add rice and the apricots. Pour into a greased pudding dish and bake in a moderate oven until firm. Serve hot or cold. Any left-over cereal may replace the rice.

RASPBERRY JAM PUDDING

One-fourth pound sugar
One-fourth pound butter
One-fourth pound flour
Two large tablespoons jam
One tablespoon bread crumbs (sifted)
Two eggs
One-half teaspoon soda mixed in flour.

Steam three hours.

Sauce

Yolks of four eggs
Two cups sugar
Rind and juice of two lemons
Butter size of an egg
Four tablespoons water.

Cook all together until thick, add beaten whites.

APRICOT BETTY

Remove the crusts from four slices bread, spread with softened butter and cut each slice in three pieces of uniform size. Drain the juice from two cups cooked apricots. Put a layer of bread in a pudding dish, then a layer of the apricots, alternating layers until dish is filled. Add the juice of one-half lemon to one cup of the apricot juice; then place in a moderate oven until brown. Serve with cream or a pudding sauce.

APRICOT PARFAIT

One cup cooked apricots, mashed to a pulp
One and one-half cups apricot juice or hot water
One cup sugar
Three egg whites
One cup whipped cream.

Boil the apricot juice or water with sugar until it forms a syrup. Beat whites of eggs until stiff, then gradually pour over the hot syrup, beating well with an egg beater. Beat until cool; add apricot pulp and fold in the whipped cream. Pour into a covered mold and pack in equal parts of cracked ice and salt and allow to stand several hours. Turn from mold to serve.

APRICOT FLUFF

One cup cooked apricots
One teaspoon pineapple flavoring
Two cups whipping cream
One-third cup powdered sugar.

Drain the cooked apricots of all the juice, then mash to a pulp. Whip cream until firm, but not too stiff; add sugar and flavoring, then fold in the apricot pulp. Line sherbet glasses with split lady fingers and fill with mixture; garnish with maraschino cherries. Chill before serving.

APRICOT SHORTCAKE

Two cups sifted flour
Four teaspoons baking powder
One-half teaspoon salt
One tablespoon sugar
Two tablespoons shortening
Three-fourths cup milk.

Sift dry ingredients, rub in shortening, add milk and mix to a soft dough. Roll out to fit a layer cake pan, brush over with melted shortening and bake in a hot oven. Split open, spread with softened butter, cover each layer with cooked apricots. Serve with cream.

APRICOT COBBLER

One egg, well beaten
Two-thirds cup sugar
One cup sifted flour
One teaspoon baking powder
One-fourth cup milk
One-half teaspoon vanilla
Two tablespoons melted butter
One cup apricots (cooked).

Add sugar to beaten egg gradually, beating well; add flour sifted with baking powder, alternately with milk; beat well, add flavoring and melted butter. Put apricots in a butter baking dish, pour over batter and bake in a moderate oven. Serve with juice from apricots or a pudding sauce.

ALMOND BAVARIAN CREAM

Two tablespoons gelatine, one-third cup cold water (soak two minutes)
One and one-half cups scalding milk
One-half cup bar sugar.

After soaking gelatine, add milk and set aside to cool. Beat whites of three eggs, add pinch of salt; add eight tablespoons whipped cream and one-half cup sugar. When gelatine has cooled beat into egg mixture a little at a time. This is the point at which you may vary Bavarian Cream. In this instance add two cups blanched almonds which have been chopped almost toa paste. Before adding almonds, mixture should be beaten until it begins to set. Flavor with one teaspoon almond extract.

BAKED BANANAS

(Clara A. Giberson, P. G. M.)

Peel and slice six bananas, lengthwise. Place in suitable baking pan. Mix two tablespoons melted butter, four tablespoons white sugar, one teaspoon lemon juice and pour over the fruit. Bake twenty minutes. Serve with whipped cream.

BAKED BANANAS

(Grace Hicks)

Four large bananas
Cinnamon
Lemon juice
One-fourth cup sugar (granulated)
Two tablespoons cornstarch
Three-fourths cup hot milk or water
Two tablespoons butter
Two eggs
Salt
Two tablespoons powdered sugar
One teaspoon vanilla.

Method: Peel the bananas, divide into quarters and cut each quarter across. Place in a buttered baking dish, sprinkle with a little cinnamon and lemon juice. Mix the sugar, cornstarch and salt in a saucepan, add the milk or water, butter and well-beaten egg yolks. Stir thoroughly, then cook until thick and smooth. Stir constantly while cooking. Pour this mixture over the bananas and bake in a moderate oven for one-half hour. Then cover top with the stiffly-beaten whites of eggs to which two tablespoons of powdered sugar and one teaspoon of vanilla have been added. Put in a moderate oven to brown. Serve hot or cold.

BAVARIAN CREAM

(Mabel B. Seymour)

Soak one-half box gelatine in one-half cup cold water. Beat four eggs and one half cup sugar together, add one pint of milk which has been brought to boiling point. Add gelatine and any flavoring to taste (sherry or fruit juice and more sugar if nesessary). When partly set whip in one pint of cream that has been whipped stiff. Set in ice to harden. Serve with whipped cream in which bananas have been crushed and beaten.

BAVARIAN CREAM

(Darwin W. Pierce)

One tablespoon gelatine softened in one fourth cup cold water; set in hot water and dissolve
One cup grated pineapple
One tablespoon orange juice
One-half cup sugar
Sprinkle of salt.

Fold in one cup whipped cream; set on ice to cool.

Serve six or eight people.

STEAMED BREAD PUDDING

(Ivy Crane Shelhamer)

One large loaf bread broken into small pieces, without crusts, and soaked in two cups milk for five minutes
Add three eggs, well beaten
One cup sugar
Three-fourths cup melted butter
One and one-half cups halved raisins
One cup broken walnut meats (optional)

One teaspoon cinnamon
One-half teaspoon cloves
One-half teaspoon nutmeg
One-half teaspoon allspice
Two heaping taspoons baking powder.

Steam three hours in double boiler and serve warm with hard or boiled sauce, or both.

BJORNSON PUDDING

(Very delicate)

(Mrs. P. W. Dohrmann)

Two cups milk
Three eggs
One cup sugar
One-half package gelatine
Three-fourths cup chocolate.

Soak the gelatine in a little cold water, when dissolved add the chocolate previously well mixed in the milk. Boil all together five minutes. Set aside to cool. When cool add the three yolks which have been well beaten with the sugar. Allow this to stand fifteen minutes while beating the whites stiff. Flavor with vanilla and add all together. Pour into molds and set on ice. Serve with whipped cream.

CARAMEL PUDDING

(Evelyn Bliss)

Boil one can Eagle Brand milk in a pan of water for three hours. Keep milk covered and boiling; when cool enough to handle cut offi top of can and cream will be one sold piece, dark brown. Cut any plain cake in round slices size of can, place one on plate and layer of caramel and another slice of cake, cover with whipped cream and sprinkle with nuts. Will serve about eight persons.

CARAMEL CUSTARD

Three eggs, well beaten
Three tablespoons sugar
One pint milk
Pinch salt
Caramel flavoring to taste.

Heat milk and pour over well-beaten eggs and sugar; add salt and flavoring. Grease custard cups very lightly with good butter. Fill with custard. Set cups in baking pan half filled with water and bake in moderate oven until set, being careful not to bake too long or custards will whey.

CARAMEL FLAVORING

Cook one and one-half cups of sugar with one-half sup of water until it browns. Carefully stir the brown through the whole. When all is a rich golden brown add one-half cup of cold water. Return to fire until melted.

CHOCOLATE BAVARIAN CREAM

Two tablespoons gelatine
One-fourth cup cold water
One-half cup hot milk
One-half cup sugar
Two squares or tablespoons chocolate (rounded)
Two cups pastry cream.

Soak gelatine, melt chocolate with milk and sugar, add gelatine to hot mixture. Cool. When it begins to thicken, fold in whipped cream. Pour into molds.

Charlotte Russe

Line molds with lady fingers and pour in Bavarian. Strong coffee. Sweeten to taste.

CARAMEL CUSTARD

(Ivy Crane Shelhamer)

Brown four tablespoons sugar to a golden brown, add two cups milk, and let stand until sugar melts; beat four eggs thoroughly and mix with one more cup milk, add to first mixture and stir well.

Pour into cups and stand in pan half full of water in oven. Bake slowly, about thirty minutes. Never let water in pan poil, or custard will be watery.

CITRON PUDDING

Beat the yolks of ten eggs with a pound of sugar and a half pound of butter. Cut a pound of citron in pieces, stir in. Line a pudding dish with stale cake. Pour in the mixture and bake. Eat with sauce.

CRACKER TORTE

(Serves 6)

(Good for Children)

Eight crackers, rolled fine
Three-fourths cup walnuts
Five egg yolks, well beaten
Three-fourths cup sugar.

Cut in beaten egg whites. Bake the same as Graham Torte at least twenty minutes. Spread with tart jam or jelly. Serve with whipped cream.

CARAMEL PUDDING

(Pauline Brundage)

Brown one cup of sugar, when brown add two well-beaten eggs, scant three-quarters cup sugar, scant one-half cup flour, scant three cups milk, salt; stir till thick and add vanilla. When cold serve with cream.

CHESS PIES

(Beulah Morrill)

One cup sugar
Two eggs, unbeaten
One-half cup butter
One cup walnuts
One cup raisins.

Cream butter, add sugar gradually, then other ingredients. Mix well. Put above filling in gem tins, which have been lined with a rich pie crust. Bake in slow oven. Makes about twelve pies.

DATE PUDDING

(Adah S. Noland)

One cup dates, cut in pieces
One cup English walnuts, cut not too fine
One cup toasted bread crumbs
One cup sugar
Whites of three eggs, well beaten.

Stir or fold the above ingredients into the eggs, put in buttered pan and bake in slow oven one-half hour. If eaten hot serve with a lemon sauce, if cold slice and use whipped cream or a-la-mode.

DATE PUDDING

(Serves 5)

(Good for Children)

One-half cup sugar
One egg
One-fourth cup flour
One-eighth teaspoon salt
One cup dates, seeded and cut in small pieces
One-half cup walnuts or pecans, chopped.

Mix sugar and egg. Mix fruits, nuts and dry ingredients and add to the first. Bake thirty to forty minutes. Moderate oven (350°). Served with whipped cream. Bake in small dishes set in pan of water. Butter baking dishes.

DATE PUDDING

(M. B. S.)

One-fourth cup butter
One and two-thirds cups flour
One-half cup molasses
One-half cup milk
One-half level teaspoon soda
One-fourth level teaspoon salt
Cinnamon, cloves, nutmeg, mace
Three-fourths cup dates, chopped (generous)
Four figs (large)
One-half cup walnuts.

Method: Melt butter, add molasses and milk, then flour sifted with soda, salt and spices. Beat well, then add fruit. Turn into well buttered individual molds and steam two hours. Serve with whipped cream.

DATE PUDDING

(Anna D. Dudderar)

Whites of two eggs, beaten very light; add yolks and beat again. Sift together one cup sugar, one rounded teaspoon baking powder and one and one-half teaspoons flour; beat this into the eggs very slowly; add one cup dates and one cup English walnuts, cut coarsely. Bake in square tin very slowly for one hour. Serve with whipped cream.

GRAPENUT PUDDING

(Portia M. Clark)

One cup walnuts (coarsely chopped)
One cup raisins
One package dates (cut in small pieces)
One-half cup sugar
One and three-fourths cups Grapenuts.

Soak three tablespoons Knox gelatine in one-half cup cold water for ten minutes. Then add two cups boiling water; then sugar and other ingredients. Put in ice box and stir several times during

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the day. Serve with whipped cream. A nice dessert to be made the day before using it.

GRAPENUT PUDDING

(Dr. Lew Wallace, P. G. P.)

Two eggs
Three-fourths cup milk
Three-fourths cup sugar
Two cups Grapenuts
One large cup raisins
Three tablespoons melted butter
Flavor with one tablespoon whiskey.

Beat eggs, add milk, sugar, Grapenuts, raisins, and flavoring. Cook forty-five minutes in a double boiler. Serve with hard sauce or whipped cream.

ICE CREAM SANDWICH

(Gertrude Skelly)

Between two slices of cake place a slice of ice cream which has been molded in brick form. Serve with chocolate fudge sauce of marshmallow sauce. Use chocolate or strawberry ice cream with any white or yellow cake with chocolate sauce, and vanilla ice cream with chocolate cake using marshmallow sauce. Chopped almonds may be sprinkled over each.

HOT SNOW BALLS

One-half cup butter
One cup powdered sugar
Whites of six eggs
Three cups pastry flour
One-half cup milk
Three teaspoons baking powder
One teaspoon vanilla.

Method: Cream the butter, add sugar and beat for five minutes. Sift flour, measure, add baking powder and sift two times more. Add to butter and sugar mixture alternately with the milk. Beat thoroughly. Lastly fold in the stiffly-beaten whites of eggs, to which vanilla has been added. Fill buttered cups one-half full of batter and steam for thirty minutes. Serve with orange marmalade and whipped cream or with your favorite sauce. This quantity will serve twelve people.

KISS PUDDING

Beat the yolks of three eggs and one-half cup sugar until light, add one and one-half tablespoons of flour or cornstarch, stir in one pint of boiling milk, stir on the stove until thick, pour into a pudding dish, beat the whites of eggs with half a cup of sugar, spread over the top and brown. Or stir stiffly-beaten whites into pudding mixture while hot. The latter method makes a light, fluffy pudding.

LOVERS' DELIGHT

(Evelyn Bliss)

One pound marshmallows, cut into pieces
Medium size bottle maraschino cherries, cut up
Two cans (small) grated pineapple.

Pour all over marshmallows, let stand over night.

One pint whipped cream
One-half cup chopped walnuts.

Mix.

MARSHMALLOW PUDDING

(S. R. R.)

Four eggs, whites
One teaspoon vanilla
One cup sugar
One tablespoon gelatine, dissolved in tumbler of luke warm water.

Whip mixture twenty minutes, or until it becomes stiff.

MARSHMALLOW DELIGHT

One-half pound marshmallows
One-half pint whipping cream
Two cups strawberries
One-half cup sugar
One teaspoon vanilla.

Method: Whip cream until very thick, add sugar and vanilla and beat slightly. Cut each marshmallow in four pieces, add to whipped cream and set on ice for at least two hours. Stir several times during this period. Then add the strawberries which have been cut in small pieces. Let stand for one-half hour more before serving. Serve in chilled sherbet glasses with lady fingers or sunshine cake.

Note—Strawberries must be ripe and sweet. Fresh peaches may be used in place of strawberries if preferred.

MACAROON PUDDING

(Mrs. Potter)

One-half box gelatine, soaked in one-half pint cold water
One-fourth pound stale macaroons, soaked in sherry wine
10c candied cherries
One slice candied pineapple
Five eggs
One pint milk
Two-thirds cup sugar
One tablespoon walnuts
One teaspoon vanilla.

Beat eggs separately, add sugar to yolks, pour over milk which has been brought to boiling point. Add gelatine and stir until dissolved. Remove from fire, add fruit, nuts and macaroons, vanilla and lastly the beaten whites. Cool and turn into molds to harden. Serve with whipped cream.

N. B.—I have found that it is best to cool pudding before adding whites of eggs. Then the fruit does not all settle to bottom.

ORANGE PUDDING

Three oranges
Six eggs
One cup sugar
Two lemons
One orange
One-half pint pastry cream
One box lemon Jello.

Peel and cut the three oranges in small pieces. Set aside. Separate eggs, beat yolks stiff, mix smooth with the sugar. Add the juice of the two lemons, the juice and rind of the fourth orange. Add the cream, the whites of the eggs, beaten to a stiff froth, then the cut oranges, and lastly the lemon Jello which has been dissolved in a small quantity of boiling water. Stir thoroughly. This can be served individually in sherbet glasses, or as a whole.

ORANGE PUDDING

(Mabel B. Seymour)

One cup stale bread crumbs
One cup granulated sugar
Yolks of two eggs
Whites of four eggs
Grated rind and juice of one-half orange.

Cover bread crumbs with hot milk enough to just cover and add pinch of salt. Beat yolks until creamy, add to bread, add grated rind. Beat whites until stiff; beat in sugar, add to bread crumbs, then add juice and rind of orange. Butter baking pan, set in pan of water, bake slowly until firm. Serve with Golden Sauce.

Golden Sauce

One-third cup butter (packed)
One cup powdered sugar
One-third cup milk
Yolks of two eggs
Juice of one-half orange.

Cream butter and sugar until foamy. Beat eggs until creamy, add to butter; pour hot milk over mixture and return to fire, cook until egg is done, over boiling water. Serve hot.

ORANGE WHIP

(Ten Servings)

One envelope of gelatine or two tablespoons gelatine, dissolve over hot water in double boiler
One pint orange juice
Sugar to taste
One-half cup cold water
Juice of one lemon (or two).

Cool and beat until stiff.

PEACH RICE CUSTARD

(Mrs. C. E. Abbott)

One cup cooked rice
One-half cup sugar
One cup milk
Two eggs
One-half cup nut meats
Four peaches
One-fourth teaspoon cinnamon.

Method: Peel and halve peaches, remove stones and place with cavities up in a baking dish and fill cavities with chopped nut meats, sprinkle cinnamon on peaches. Make a custard of sugar, eggs and milk and add the cooked rice. Pour this over the peaches and bake in a slow oven for thirty minutes. Serve with cream or sauce.

PEACH DUMPLING

Blue Ribbon peaches
Biscuit dough.

Make rich baking powder biscuit dough. Roll dough as for biscuits, but cut in four-inch squares. In center of each square place two half peaches (cooked). Bring the four points of square together at top and press edges together. Place in greased baking dish.

Make the following sauce:
Two cups peach juice
One cup sugar
Small piece butter
Spice to taste.

When boiling hot pour over dumplings in baking dish. Bake for three-quarters of an hour.

PRUNE DUMPLINGS

Mix baking powder biscuit mixture. Roll dough as for biscuits, but cut in four-inch squares. In the center of each square place one or two cooked prunes with pits removed bring the four points of the square together at the top and press edges together. Place in greased baking pan; surround with prune juice and bake in a hot oven.

PRUNE WHIP

One-half pound prunes, stewed and pitted
Whites of six eggs
Yolks of four eggs
One cup sugar (powdered)
One tablespoon lemon juice
Chopped nuts to taste.

Chop prunes; add lemon juice; beat whites until stiff; add sugar and then prunes; beat all together; beat yolks until creamy; add to whites and prunes. Butter baking dish, set in pan of water; bake slowly until firm. Serve with whipped or plain cream.

PRUNE CHOCOLATE PUDDING

One and one-half cups fine cracker crumbs
Two cups milk
One-third cup brown sugar
One-half teapsoon salt
One egg
One cup prunes, cooked and chopped
One teaspoon vanilla
Two squares unsweetened chocolate.

Scald milk, add crumbs and soak fifteen minutes; add remaining ingredients, pour into a greased pudding dish, bake until firm. Serve with custard sauce or cream.

PRUNE PUDDING

(For Winter—Serves 6)

(Minnie E. Seymour)

One cup chopped prunes (cooked)
One-fourth cup sugar
One-half cup chopped nuts
One-half cup milk
One teaspoon vanilla
One tablespoon butter (melted)
Three-fourths cup dried bread crumbs
One teaspoon baking powder
One-eighth teaspoon salt.

Mix all ingredients. Pour in buttered baking dish. Place dish in hot water. Bake twenty minutes. Serve hot or cold with sauce or whipped cream.

PRUNE DUFF

Two cups sifted flour
Four teaspoons baking powder
One-half teaspoon salt
Two teaspoons butter or substitute
Three-fourths cup milk
Two cups cooked prunes
One lemon (juice and grated rind).

Sift dry ingredients; rub in shortening with finger tips, then add milk, gradually mixing with a knife. Grease a baking dish; add prunes, sprinkle with the lemon juice and grated rind; dot over with small bits of butter, then cover with dough. Steam over boiling water about thirty minutes, covering kettle closely and do not uncover during the time for cooking. Serve hot from the baking dish with any pudding sauce.

PLUM PUDDING

One cup soft bread crumbs
One cup chopped suet
One cup chopped apples
One-half cup brown sugar
One cup chopped, uncooked prunes
One cup shredded citron
One cup flour sifted with one-fourth teaspoon each of salt and soda, one-half teaspoon nutmeg, cinnamon, cloves and allspice.
One-half cup molasses
Three eggs, beaten separately.

Mix in order given, folding in the beaten white of egg at the last. Grease a pudding mold, pour in the mixture, having mold only two-thirds filled. Adjust cover and place on a rack in a kettle of boiling water and steam about three hours, having water boiling constantly.

IRISH PLUM PUDDING

One cup grated potatoes
One cup grated carrots
One cup suet
One cup sugar
One cup raisins
One cup currants
One and one-half cups flour
One level teaspoon soda
Little salt and spices.

Steam three hours. Serve with vinegar sauce.

PLUM WHIP

Into large, deep bowl put one cup preserved plums, freed from skin and stones and cut in pieces, one cup powdered sugar, whites of five eggs, two tablespoons plum syrup, two tablespoons lemon juice. Beat twenty minutes with an egg beater. Serve in parfait glasses lined with lady fingers. (Could add one tablespoon gelatine).

PINEAPPLE TAPIOCA

(Viola Rablin)

One can sliced pineapple, cut in small cubes
One-half cup water
One-half cup pearl tapioca
Juice of one lemon
One cup sugar
Whites of two eggs.

Soak the tapioca in cold water for three or four hours and drain; add the water and juice of pineapple to tapioca and cook until clear or transparent; add the pineapple, lemon juice and sugar, then cook until the whites of eggs are stiffly beaten; add the hot mixture to eggs and fold in carefully. Pour into dish, chill and serve with cream, beaten.

PLUM PUDDING

(B. L. Meyer)

One pint pulled bread crumbs
One teaspoon cinnamon
One teaspoon nutmeg
One-half teaspoon cloves
One cup flour
One cup brown sugar
One-half pound suet
One-fourth pound citron and candied lemon and orange peel.

Mix above thoroughly. I put the suet, citron and peel and any bread crust through the food grinder. Dissolve one teaspoon soda in two tablespoons water and add to one cup New Orleans or dark Karo syrup. Add one well-beaten egg, the juice and grated rind of one lemon, and pour all into the dry ingredients. If you have brandy, put in two tablespoons. Pack in well-buttered molds and steam four hours or cook in fireless cooker. The longer it is cooked the better.

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PINEAPPLE SPONGE

(Mary B. Dixon)

One-half envelope Knox gelatine
Yolks of three eggs
Grated rind of one lemon
Two tablespoons lemon juice
One-half cup sugar
Few grains salt
Two-thirds cup shredded pineapple
One-third cup cold water
One-half cup pastry cream
Whites of three eggs.

Beat yolks of eggs slightly and add grated rind and juice of lemon, sugar and salt. Cook in double boiler, stirring constantly until mixture thickens. Remove from stove and add gelatine (which has been soaked in one-half cup cold water five minutes) and pineapple. When mixture begins to set, add cream beaten until stiff, and whites of eggs beaten stiff. Turn into mold that has been dipped into cold water. Place in ice box. Remove from mold and serve with whipped cream.

PINEAPPLE AND RICE DESSERT

(May S. Watters)

One cup cooked hot rice
One cup pineapple
One-half cup sugar.

Mix together and put on ice. Add one cup whipped cream and serve in glasses. Pour pineapple syrup over top. Can add chopped nuts.

PINEAPPLE CREAM

(Zella Whitford Samson, W. G. M.)

One large can of sliced pineapple, one-half pint cream, twenty marshmallows. The night before serving open can of pineapple and drain off juice. Cut slices into small pieces and add marshmallows cut in pieces. In morning stir several times so marshmallows will dissolve. Then beat cream and stir into mixture. Serve ice cold in sherbet glasses.

RAISIN PUFFS

(Mrs. Paul Oakley)

One-half cup butter (small)
Two tablespoons sugar
Two eggs
One cup milk
Two cups sifted flour

Two teaspoons baking powder
Lemon flavor
One cup chopped seeded raisins

Steam one-half hour in greased cups. This fills eight cups. Serve with hot or hard sauce, or both.

Hot Sauce

One-half cup butter
One cup sugar
One level teaspoon cornstarch
One egg, well beaten.

Mix well and add boiling water till thick; boil a few minutes; add lemon flavoring.

Hard Sauce

Cream powdered sugar and butter and flavor.

QUICK DESSERT

One-half cup chopped nuts
One-half cup sugar
Two eggs.

Beat this together.

Five soda crackers, mashed
Little flavoring.

Grease pan well. Bake in hot oven about ten minutes. Put jam or any fruit on top. Over this put whipped cream.

RICE RAISIN CREAM

(Serves 8)

One-half envelope gelatine
One tablespoon lemon juice
One cup hot fruit juice (orange, pineapple, etc.)
One-fourth cup sugar
One cup raisins
One cup cooked rice
Three-fourths cup cream, whipped (after whipping)
One-half cup cold water.

Chop raisins and pour over them the hot fruit juice and let stand one-half hour. Soften gelatine in one-fourth cup boiling water. Add sugar and stir in fruit and rice mixture. Cool and fold in whipped cream. (Better to put in liquid.) Turn into mold and chill. Serve with whipped cream.

STEAMED CARROT PUDDING

(Mrs. Stella Wainscott)

One cup grated raw carrots
One cup grated raw potatoes
One cup brown sugar
One and one-half cups flour
One cup seeded raisins
One cup nuts
One-half cup butter
One teaspoon salt
One teaspoon cinnamon
One-half teaspoon cloves
One-half teaspoon nutmeg
One teaspoon soda mixed with potatoes.

Mix and sift dry ingredients, then mix with other ingredients in order given. Steam three hours. Serve with a pudding sauce.

VANILLA PUDDING

One quart milk
Four ounces sugar
Four ounces flour
Four ounces butter
One-half stick vanilla bean
One tablespoon cornstarch
Six eggs.

Cream the sugar, flour and butter together. Then bring the milk to which the vanilla bean has been added to a boil, and mix wiith the above. Stir over the flame until thick. Remove and gently beat in the yolks of the eggs and the cornstarch, mixing well. Fold in lightly the whites of the eggs, beaten stiff. Pour into buttered pudding forms, which are to be placed in a pan containing two inches of water. Allow to stand in a moderate oven for forty-five minutes. When cool, turn out of mold and serve with chocolate sauce.

Chocolate Sauce

One pint milk
Six ounces sugar
Two ounces bitter chocolate
One-half teaspoon cornstarch
Four yolks of eggs.

Beat the sugar and eggs together then add the melted chocolate and the cornstarch. Pour into the milk which has been allowed to come to a boil. Stir until thick, over the flame.

A SIMPLE CHRISTMAS PUDDING

(Mrs. R. F. Gilmore)

One cup grated raw carrots
One cup grated raw potatoes
One cup chopped suet
One cup brown sugar
One pound chopped raisins
One and one-half cups flour
One teaspoon soda
One teaspoon salt
One teaspoon cinnamon
One teaspoon nutmeg
One teaspoon allspice
Two tablespoons cold water.

Mix thoroughly in order given, put in well-oiled pudding molds, filling two-thirds full; cover; steam five hours. Serve hot with hard fruit sauce.

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Frozen Desserts

ANGEL PARFAIT

One quart double cream
One cup granulated sugar
One-half cup water
Three eggs, whites
One-half cup chopped nuts
One-half cup pineapple, chopped
One-fourth cup candied cherries, chopped.

Method: Cook sugar and water together without stirring until you can blow a bubble as for angel cake. Pour over the stiffly-beaten egg whites and stir until cool. Whip cream and fold into icing; add nuts, pineapple and cherries. Pack in ice and salt and let stand four hours. Use three parts of ice to one of salt.

APRICOT ICE

(Sybil Johnson)

One quart can of apricots
One small can of grated pineapple
Juice of two lemons
Juice of two oranges
Three cups of boiling water
Two cups of sugar.

For two-quart freezer use two cups of water and one and one-half cups sugar.

APRICOT SHERBET

Two cups cooked apricots and juice
Two cups boiling water
One cup sugar
One lemon (juice and grated rind).

Press apricots through a colander. Boil sugar and water together five minutes. Cool, add lemon and apricot pulp and freeze to a mush; add two stiffly-beaten egg whites and freeze until firm. Then, pack and allow to stand two hours or more.

APRICOT HENRI

(Ruth Seymour)

One can apricots (two and one-half pounds)
One and one-half cups orange juice
One-fourth cup lemon juice
Pinch of salt
One cup sugar.

Put drained apricots through strainer, to syrup, add fruit juices, sugar, melted in the syrup. Add apricots; freeze. Eat at once or repack for about one hour and garnish with marshmallow cream.

CHOCOLATE ICE CREAM
(One Quart)

One and one-half cups milk
One cup pastry cream
One and one-half cups sugar
One egg
Pinch salt
Two tablespoons chocolate.

Method: Same as frozen pudding. Cook chocolate in hot milk.

FROZEN PUDDING

Two quarts milk
One quart cream
Five eggs
One pound sugar
Flavoring.

Heat milk in double boiler. Beat eggs and add sugar. Add to hot milk. Cook

three or four minutes. Remove from fire. Cool. Just before freezing, add cream which has been whipped. Add flavoring and freeze.

If using berries or any fresh fruits, thoroughly crush them and sweeten well. Use one pint of fruit to this amount.

LEMON VELVET
(Ice Cream)
(Ethel McGilvray)

Four lemons
Two cups sugar
One pint cream
One tablespoon vanilla.

Fill to within three inches of top of two-quart freezer. Freeze as soon as mixed. Do not pack.

MAPLE PARFAIT

Four eggs
One cup hot maple syrup
One pint pastry cream.

Beat eggs, pour hot syrup over them. Cook in double boiler until thick, stirring all the time. Cool. Add to cream, beaten stiff. Mold and pack in salt and ice. Let stand three hours.

PINEAPPLE ICE

Mix one and one-half cups sugar and one cup hot water. Boil until the syrup spins a thread when a little is dropped from the tip of the spoon. Add one cup cold water, one-fourth cup lemon juice and two cups crushed Hawaiian pineapple. Freeze until of mushy consistency and serve.

PINEAPPLE SHERBET
(Grace E. Thorn)

One pint cream
One pint milk
One pint sugar
Juice of four oranges
Juice of two lemons
One large can crushed pineapple.

Freeze milk, sugar and cream to a slush and add fruit. This makes one gallon.

PINEAPPLE SHERBET
(Milk 2 Quarts)

Three cups milk or cream (cream best)
One cup boiling water
Five tablespoons lemon juice
One and three-fourths cups sugar
Three-fourths cup orange juice
One can grated pineapple (large).

Pour boiling water over sugar, add lemon juice, cool, add pineapple and orange juice. Add milk slowly, stirring constantly. Freeze immediately, as it may curdle.

Three parts of ice to one part salt for sherbet. Four parts of ice to one part salt for ice cream. Even portions for frappe. One quart serves eight people.

STRAWBERRY ICE CREAM

Two cups sugar and one cup water, boiled ten minutes. Pour over one large basket strawberries which have been crushed. When cold whip one pint pastry cream, add strawberry mixture and freeze.

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Confectionery

GENERAL HINTS ON CANDY MAKING

I advise the use of a candy thermometer, although this is not absolutely necessary to secure good results.

If a marble slab cannot be had, a large platter answers the purpose very well.

Use only the purest and best of all ingredients.

See that you arrange the fire so that a good steady heat may be had.

Stir gently, that the candy may not grain.

Measure all ingredients carefully, using the standard half-pint measuring cup. All measurements are level.

CREAM CARAMELS

(Marie Hamel)

One and one-fourth cups sugar
One pound or one big kitchen spoon of glucose
One egg
One pint cream
One-fourth cup butter
One-half cup flour
One cup nuts (if desired)
Pinch salt.

Mix sugar and glucose in a large saucepan. Beat the egg well and gradually beat into it the pint of cream. Then add one cup of this cream mixture to the sugar and glucose. Bring this mixture to a boil, stirring so as not to allow it to burn. After this has boiled up well, add the rest of the cream mixture. **Letting it boil all the time.** Heat the flour in the oven. Mix it with the one-fourth cup of butter, until a smooth paste is made. Add some of the boiling mixture to the butter and when enough is added to make the butter and flour like a liquid, pour it slowly into the boiling mixture. Then stir it well, for here lies the secret of good caramels. Do not allow it to lump. Cook until it becomes a nice deep brown and will leave the pan. Try some in a dish and if it hardens quickly it is done. When done take from the fire, add pinch of salt and stir in nuts. Do not stir any more but pour into buttered tins. If stirred a great deal before turning into tins it will not be chewey and be more like fudge.

DIVINITY CANDY

No. 1—
Three cups sugar
One cup light syrup
One cup water.
Boil until it threads.

No. 2—
Whites of three eggs, well beaten.

Boil one cup sugar and one-half cup of water until it threads, pour over beaten whites; add vanilla and beat thoroughly; then add No. 1. Beat until very stiff, add chopped walnuts. Spread in pans to cool.

DIVINITY

(B. L. Meyer)

Three cups granulated sugar
Three-fourths cup white Karo syrup
Three-fourths cup water
One pinch cream tartar
One and one-half teapsoons baking powder
Whites of two eggs (well beaten)
One cup chopped walnuts.

Mix sugar, baking powder, syrup, water and cream tartar; boil until it forms a hard ball in water and also threads well.

Pour half of above mixture into beaten whites and beat well, then add the other half together with the nuts and beat again. Drop quickly on waxed paper.

DIVINITY (Candy)

(Louise Mae Elsensohn, P. G. M.)

Three cups sugar
One-half cup water (boiling)
One-half cup Karo syrup
One cup nut meats
One cup Sun-maid raisins
Two egg whites
One-fourth teaspoon vanilla.

Stir sugar and boiling water and syrup; boil without stirring until it will form a hard boil when tested in water, then add slowly to the stiffly-beaten whites of eggs, beating constantly. Add nuts and vanilla; beat. Drop or spread on buttered sheet or plate.

GRAPENUTS DIVINITY FUDGE

Two cups sugar
One-third cup water
Whites of two eggs
One teaspoon vanilla
One cup stoned dates
One-half cup Grapenuts

Method: Put sugar and water in sauce pan, stir until dissolved, bring to boiling point and boil without stirring to 238° F., or until syrup will spin a long thread. Beat whites of eggs until stiff but not dry, then add syrup in a slow steady stream beating constantly with an electra egg beater until the mixture gets stiff. Add vanilla, dates which have been cut in small pieces, and Grapenuts. Mix thoroughly, then drop with a teaspoon in small heaps on waxed paper. This candy is nice for invalids or those who cannot eat a rich candy.

EGYPTIAN PASTE

No. 1—One and one-half packages Knox gelatine dissolved in one cup cold water twenty minutes.

No. 2—Two pounds granulated sugar dissolved in one and one-half cups boiling water. Bring to a boil.

Pour No. 2 on No. 1 and boil twenty-five minutes (or much longer) in double boiler to prevent burning; add two teaspoons peppermint essence. Take out one cup, color with Burnett's green coloring. Then turn into whole. Turn into flat pans to cool. Sugar with powdered sugar after cutting into squares.

N. B.—This can be divided and one-half colored pink and flavored with wintergreen.

UNCOOKED FUDGE

Seven ounces of sweet coating chocolate
One tablespoon butter
One cup confectioner's sugar
Two eggs
One cup English walnut meats
One and one-half teaspoons vanilla

Method: Melt chocolate over hot water, add butter, sugar and yolks of eggs which have been beaten until thick and lemon colored; beat whites of eggs until very stiff and add to the above mixture together with the walnuts cut in pieces and vanilla. Beat all together thoroughly and spread in a buttered pan. When firm, cut into squares. This fudge is always soft and creamy.

FONDANT

Five cups granulated sugar
One and one-half cups water.

Place over slow heat, stir until dissolved, then bring quickly to boiling point. Add one-fourth teaspoon cream of tartar. Place cover on, boil one minute. Remove cover, continue boiling until it reaches 238° (soft ball). Wash down sides with fork when it begins to crystalize. When done pour into platter quickly rinsed in cold water. Cool to 100° (lukewarm), manipulate with spatula, then knead with hands. Put in stone jar and cover with wet cloth.

HAZEL'S SOFT FUDGE

Three and one-half pounds sugar
One pint cream
One pint milk
Cream of tartar size of hazelnut.

Stir until it commences to boil, then add cream of tartar. Put in thermometer and stir continually until it is cooked 230°. Pour out on moistened slab; leave until perfectly cold. Stir until creamed and roll into ball. Cover with damp cloth and let sweat one-half hour. Add vanilla when creaming.

PRUNE FUDGE

Wash prunes in warm water, dry and remove pits. Fill with the following mixture: Melt two squares of unsweetened chocolate and one teaspoon butter over hot water. When melted, add one and one-half cups powdered sugar, one-

alf cup finely-chopped walnuts, one tea-
oon vanilla and enough hot water to
old the mixture together. Cool, then
rm in balls and fill prunes. Dredge
ith granulated sugar.

KARO FUDGE

wo cups sugar
ne-half cup Karo
ne-half cup milk
wo level teaspoons chocolate
utter size of an egg.

Cook until it forms a soft ball in water. eat until stiff. Add butter when mixire begins to boil. Add one teaspoon anilla when taken off stove.

PANOCHE

wo cups brown sugar
ne-half cup milk
wo drops vinegar
utter size of an egg.

Cook until it forms soft ball. Beat ntil stiff. Add nuts.

PANOCHE

(Guy Brundage)

hree cups light brown sugar
ne cup sweet milk.

Cook until when dropped on a buttered plate it will lift right off on the end of the finger. Then add good tablespoon of butter and also vanilla. Beat thoroughly until thick and just before pouring on buttered plate, add one cup of walnut meats.

ROCKY ROADS

One pound confectioner's chocolate
One-third pound Nucoa.

Melt chocolate in double boiler slowly, melt Nucoa and let get almost cold, then mix with the chocolate; whip up well and pour over nuts and marshmallows. Be sure it is not too hot. When cold cut into squares.

FUDGE

(Clara Abbott Giberson, P. G. M.)

Melt one-fourth cup butter. In separate dish mix one cup white sugar; one cup brown sugar; one-fourth cup molasses; one-half cup cream; add to melted butter and bring to a boiling point; continue to boil for two and a half minutes, stirring rapidly at first, then more slowly. Take from fire, add one and one-half teaspoons vanilla. Stir constantly until mixture thickens. Pour on buttered pan to cool.

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Beverages

DELICIOUS FRUIT PUNCH

Two dozen lemons
One-half dozen oranges
One large can grated pineapple, or juice if preferred
One pint grape or loganberry juice
Two and one-half pounds sugar (five cups)
One and one-half gallons water
Maraschino cherries.

Method: Extract juice from lemons and oranges and mix with pineapple and loganberry juice. Add sugar. Put this mixture on ice until ready for use. Then mix with water and cracked ice. Serve very cold.

Note—If pineapple and loganberry or grape juice are not desired, add about one and one-half cups of clear black coffee to orange and lemon juice. This makes a very tasty and unusual drink.

CRANBERRY FRAPPE

One quart cranberries
Two cups water
One cup sugar
Juice two lemons

Cook cranberries in water eight minutes, force through a sieve. Add sugar and lemon juice, and freeze to a mush, using equal parts of ice and salt. Recipe makes six servings.

CRANBERRY NECTAR

Two pounds cranberries
Three quarts water
Two pounds sugar

Heat slowly to boiling point. Cook twenty-five minutes, strain through jelly bag. Cool. Place in punch bowl. Add three bananas sliced thinly, two quarts crushed ice. Recipe makes thirty servings.

ORANGE SPARKLE

(Dr. Lew E. Wallace, P. G. P.)

Take half a glass of orange juice and fill to the top with cold ginger ale. Add cracked ice.

GIN COCKTAIL (For 4)

Juice of one-half lemon
Juice of two small oranges
Two tablespoons grenadine
Two tablespoons gin
White of one egg
Cracked ice to fill shaker.

ORANGE JULIP

Three oranges and one grapefruit (juice only)
One cup sugar and two cups boiling water (boiled five minutes and cool)
One pint ginger ale
One spray fresh mint.

Fill bottom of glass with cracked ice, add sprig of mint. Add ginger ale to fruit mixture and pour over ice and mint. Slice of orange on rim.

HONOLULU FIZZ

For each service allow:
One-half sup pineapple juice
One-half cup sparkling cider
One egg white
Tiny spray of crushed mint.

Put ingredients into shaker or jar. Shake vigorously for three or four minutes. Pour at once over crushed ice.

VENETIAN PUNCH

(Mrs. Robert Edgar)

Pour one cup of hot tea (medium strong) over one cup granulated sugar. As soon as dissolved add three-fourths cup orange juice, and one-third cup lemon juice. Strain over ice, and just before serving add one pint ginger ale and one pint carbonated water. Garnish with thin slices of orange. A most refreshing drink, with a delightful sparkle.

RASPBERRY SCHRUB

(Stella Morgan Linscott)

Four quarts of red raspberries
One quart of vinegar (white).

Pour vinegar over berries and let stand four days, then strain off the juice. To each pint of juice add one pound of sugar, boil twenty minutes. Bottle, seal, and keep in a dry, cool place.

CALIFORNIA PUNCH

One quart cooked apricots (canned or dried)
Two cups sugar
Two cups water
One quart apple cider
Two oranges, two lemons (juice only).

Rub apricots through coarse sieve. Boil sugar and water five minutes, then add apricot pulp. Chill. Let stand two hours, then pour over crushed ice. Sufficient for twenty-five punch cups.

WEDDING PUNCH

One tumbler currant jelly
One tumbler raspberry jelly
Twelve lemons
Two oranges (or more)
One pint grape juice
One quart ginger ale
Three quarts Apolinaris
One bottle sarsaparilla
One pint grated pineapple
One pint preserved strawberries
One quart canned peaches
One-fourth pound maraschino cherries
Two pounds sugar.

Grate yellow rind of oranges and lemons into sugar, add one quart of water. Stir until sugar is dissolved and boil ten minutes. While hot add jellies. When cool, add grated pineapple, strawberries and cherries cut in halves. Stand over night. At serving time add other ingredients and one quart shaved ice.

POP'S DELIGHT

(Florence Larkin Newman)

Juice of four oranges, juice of two lemons, one tablespoon apricot syrup, one tablespoon sherry wine, eight tablespoons gin, sugar to taste. Shake well. Divide equally into four ice tea glasses, add a goodly quantity of cracked ice, fill with Shasta water, stir and — Here's How!

PEACH BRANDY

Two oranges
Two lemons
Remove rind and run through grinder.
3 pounds peaches after peeling and stoning
Two pounds brown sugar
Three pounds white sugar
One gallon water.
Boil and let come to blood heat.
One cake yeast dissolved in warm water.

Place all above in stone jar. Stir daily with wooden spoon for thirty days. USE NO METAL. Strain and filter through filter paper and bottle (USE GLASS FUNNEL). Let stand six months. One year is better.

SHERRY PUNCH

(Florence Larkin Newman)

Juice of two dozen oranges
Juice of one dozen lemons
One large can crushed pineapple
One large bottle Maraschino cherries
One-quarter teacup apricot syrup
One teacup apple cider
Two teacups sherry wine
Sugar to taste.

Pour into punch bowl over a large piece of ice and chill thoroughly. Before serving, add one or more bottles Shasta water.

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Miscellaneous Recipes

The Following Were Submitted Too Late for Classification

TURKEY DRESSING

(Florence Larkin Newman)

One large loaf bread
One large onion
5c sausage meat
Above put through meat grinder
Two level teaspoons Bell's Poultry Dressing
Salt and pepper to taste
One egg, beaten well
Mix well before using.

CRAB COCKTAIL (St. Francis)

One crab
Two-thirds bottle Snyder's oyster cocktail sauce (small size)
One-third cup chili sauce (Snyder's)
One cup mayonnaise
Lemon (less than one-half)
Eight olives (cut up)
Two garlic cloves (left in just a few minutes).

STUFFED PEPPERS

(Vera Lewis)

Three slices bacon
One small onion
One large tomato
One head lettuce
One cup cheese
One cup bread crumbs.

Grind bacon and onion and fry slowly. Add ground tomato and lettuce and cook a few minutes. Add ground cheese and let melt. Add bread crumbs last. Salt and pepper to taste.

Cook previously the peppers in boiling water for 15 minutes. Drain and stuff peppers. Add a little butter on top of each one. Put in oven and bake 15 minutes. This will fill six good-sized peppers.

RHUBARB CREAM PIE

(Irene Shiells)

One cup diced rhubarb
One cup sugar
Two tablespoons flour
Lump butter
Yolks of two eggs
Pinch of salt.

Mix well. Pour in lined pan and bake in moderate oven. Put beaten whites on top and brown.

LEMON CAKE

(Vera Lewis)

One cup sugar
One-half cup butter
Three-fourths cup milk
Four egg whites beaten stiff
Two cups flour
Two rounding teaspoons baking powder
One teaspoon each lemon and vanilla extract.

Cream sugar and butter, add half beaten egg whites and mix. Add milk and flour alternately to mixture, and last add the rest of the egg whites. Bake in layers.

Lemon Filling

Juice of two lemons
Grated rind of one
Four egg yolks, well beaten
One-half cup butter
One cup sugar.

Melt butter in double boiler and add rest of ingredients. Cook until thick like honey. Let cool and spread on cake.

ANGEL FOOD PIE

(Mary Elizabeth Milne)

Six rounding tablespoons flour
Two cups sugar
Pinch of salt
One No. 2 can pineapple (crushed).

Add the jjuice from the pineapple to the sugar, flour and salt that have been stirred together, then add two cups of boiling water and cook until thick in a double boiler, then cool, add the rest of pineapple, add four egg whites beaten stiff, fold. Have crust baked and serve with whipped cream. This makes two pies.

SOUR CREAM PIE

(Irene Shiells)

One cup sour cream
One cup sugar
One cup raisins
One cup chopped walnuts
One whole egg and yolks of two.

Pour in lined pan and bake in moderate oven. Beat whites of two eggs until stiff, add one tablespoon sugar and brown on top of pie.

SPANISH CREAM CAKE

(Marie White)

One-half cup shortening
One cup sugar
Two eggs, beaten separately
One and three-fourths cups flour
Three teaspoons baking powder
One tablespoon cocoa
One teaspoon cinnamon
Three-fourths cup milk.

Cream shortening and sugar, add yolks of eggs and beat well. Sift together all dry ingredients and add alternately with milk. Fold in beaten egg whites and bake in two layers in moderate oven 35 or 40 minutes.

Filling

One cup pastry cream
Four tablespoons cocoa
One-third cup powdered sugar
One-half teaspoon vanilla.

Mix cocoa and sugar with a little hot water until well blended, add vanilla and cream, and whip until stiff enough to spread.

CHOCOLATE FUDGE

(Jeannette F. Larkin)

Two cups granulated sugar
Two tablespoons cocoa
One and one-half cups boiling water
One-foruth cup butter
One teaspoon vanilla
One cup chopped nuts.

Mix sugar and cocoa. Add boiling water and stir. Put on a slow fire and cook till mixture forms a soft ball in cold water. Remove from stove, add butter and vanilla, but do not stir or beat. Let cool, then beat with spoon and when mixture begins thickening add nut meats and continue beating until stiff enough to turn out easily. If it starts to sugar, knead on a bread board. Put in an unbuttered dish and cut in squares.

SCALLOPED CORN

(Marie White)

One egg
One large can corn
Two-thirds cup milk
One-half cup cracker crumbs
Four tablespoons grated cheese
Two tablespoons butter for the top.

Place corn in mixing bowl, add cracker crumbs and egg (beaten separately), then add cheese, milk, salt and pepper to taste and stir well. Put in casserole or baking dish with butter on top. Bake 30 minutes in a fast oven.

STUFFED EGGS

(Florence Larkin Newman)

Boil two dozen eggs 20 minutes, cool and halve. To the crushed yolks add one stalk celery, one small pepper, four green onions, six ripe olives and four sweet pickles (all chopped very fine), salt and pepper to taste. Moisten with Louie dressing and fill white egg shells. Chill thoroughly before serving.

FRUIT JELLO

(Mary Louise Streigler)

Juice of one orange, one heaping tablespoon sugar, juice from a small can of fruit salad, the fruit being cut fine and added last, together with one banana and sufficient water to make the pint desired for one package of strawberry Jello. Serve with partly melted vanilla ice cream.

BEEF SANDWICHES

Chop rare cold roast beef very fine, taking care to use only the lean portions of the meat. Sprinkle with salt, pepper and a saltspoonful of horseradish. Mix and make into sandwiches with thinly-sliced graham bread.

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SALAD DRESSING

(Mrs. J. L. Schmidt)

Three tablespoons sugar
One tablespoon mustard
One tablespoon salt
Yolks of three eggs.

Mix these together and then add four tablespoons of oil, eight of milk, and nine of vinegar. Put on stove and let come to a boil, beat whites stiff and add to dressing.

TAMALE PIE

(Mrs. J. L. Schmidt)

Two cups corn meal
Six cups water
One tablespoon fat
One onion
Two cups tomatoes
One pound hamburger steak.

Make a mush by stirring the corn meal and one and one-half teaspoons salt into boiling water. Cook 45 minutes. Brown onion in fat, add hamburger and stir until red color disappears. Add salt, pepper and tomato. A sweet pepper is an addition, or a little cayenne. Grease baking dish, put in layer of corn meal mush, add seasoned meat, and cover with mush. Bake one-half hour. Serves six.

CLUB CHEESE SANDWICH FILLING

One pound Eastern cream cheese
Four tablespoons Worcestershire sauce
Three tablespoons dry mustard
Three tablespoons vinegar
A piece of butter size of an egg
A dash of red pepper
Salt to taste.

Cream together well. Especially good on rye bread. Sufficient for one loaf of bread.

BISCUIT

(Mary Contell)

Sift together—
Two big cups flour
Two heaping teaspoons Royal baking powder
Pinch salt.

Into this work one tablespoon lard, add enough milk to make stiff dough. Put on floured board and pat out to about one-half inch thick. Cut with biscuit cutter. Melt butter in pan. Take up rounds, dip one side in butter, reverse, and arrange in pan. Bake about 15 minutes in oven at 425°.

HAM AND PINEAPPLE

(Lorena Olmsted)

Cover the bottom of baking dish with crushed pineapple (one can). On top of this lay a thick slice of sugar cured ham. Cover thickly with brown sugar and a sprinkling of flour. Bake in rather hot oven from one and one-half to two hours according to thickness of ham. When the ham has baked about half an hour put in several peeled potatoes, either sweet or irish. Turn these several times so they will absorb as much of the pineapple juice as possible. Watch carefully and if necessary add a little water, be careful not to put in too much.

BEET SALAD

Remove the centers from six beets with a spoon. Chop in connection with that, one green pepper, one small onion or a few little green onions, two sprigs of celery and one hard-boiled egg. Mix with four tablepsoons mayonnaise dressing, salt and pepper to taste. Fill the beet shells with this mixture and put a dash of mayonnaise on each. Serve on lettuce leaves. Thousand island dressing may be used.

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CHILI SAUCE

Six large ripe tomatoes, cut small
One large onion
Four green peppers, chopped fine
One large tablespoon salt
One or more large tablespoons sugar
One and one-half cups vinegar.

Boil one hour.

VEGETABLE RING

(Eva Grossherr)

One can corn or one and one-half cups any vegetable cooked and mashed to pulp
One-half cup cream sauce
Two tablespoons melted butter
Two slices bread (crust off) soaked in milk for 15 minutes. Squeeze out very dry. Crumble into mixture.
Four eggs, separated.

Add slightly beaten yolks to first mixture. Fold in stiffly beaten whites. Salt to taste. Pour into buttered ring pan and bake about one-half hour. Turn onto large dish. Into center pour creamed chicken.

Mashed carrots for ring with mashed potatoes arranged around on platter and creamed veal with green peas makes an excellent whole meal substitute.

ITALIAN MACARONI

(Lorena Olmsted)

Saute one large onion or two small ones and a clove of garlic in bacon grease, or cooking oil if preferred. When tender add one or two cans of tomato sauce according to the amount of macaroni to be served. Add salt and Spanish pepper to taste, one-half teaspoon allspice and a dash of cinnamon. Cook macaroni in salted boiling water. Simmer the sauce slowly and when the macaroni is almost done, add one small can of mushrooms to the tomato sauce. Drain macaroni. Arrange on platter and pour the sauce over it, covering with a generous amount of grated cheese. Place in oven a few minutes to melt cheese.

SPANISH CORN

One large can corn to which has been added one teaspoon sugar
Three canned tamales
Two tablespoons Worcestershire sauce
Piece of butter size of an egg
Three tablespoons Parmesan cheese
Salt and pepper to taste.

Cook slowly until the consistency of mush, stirring constantly.

DRIED APPLE CAKE

(Mrs. H. O. Tubbs)

Soak three cups of dried apples over night in tepid water. In the morning drain, chop fine and simmer two hours in three cups of molasses. Cool and add—

Two cups of butter (one may be good drippings)
One cup sugar
Three eggs
Five cups flour
One teaspoon cinnamon
One-half teaspoon cloves
One-half grated nutmeg
One cup sour milk
Two heaping teaspoons of soda dissolved in hot water.

Add raisins, currants, citron and chopped nuts as desired. Bake in a moderate oven. This quantity makes two good-sized loaves which will keep for weeks.

BACON CURLS

Place strips of thinly-cut bacon on a board and with a broad-bladed knife press strips out as thin as possible. Roll strips into a curl. Fry in hot bacon fat deep enough to cover the bacon curl, until crisp and brown, and drain on brown paper.

Use as garnish for luncheon dishes.

PEAR SURPRISE (Salad)

(Frieda M. Hodgkinson)

Place two halves of pear end to end on lettuce heart leaves. Fill the cavities in each half with currant jelly, around the cavities pipe cream cheese and dust with paprika. To prepare the cheese for piping, add to each cake of cheese one teaspoon of melted butter and enough sweet cream to make the mixture smooth and moist enough for piping. With this salad serve French dressing using half pear juice and half lemon juice in place of vinegar.

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CRAB MEAT TIMBALES

Melt two tablespoons butter, add one-fourth cup stale bread crumbs and two-thirds cup milk and stir and cook five minutes. Add one small can crab meat, free from bones, one-half tablespoon chopped parsley, two eggs slightly beaten and salt and pepper to taste. Fill greased individual molds two-thirds full, set in pan of hot water, cover with buttered paper and bake twenty minutes or until firm in a moderate oven or at 350 degrees F. Turn out onto a serving dish, surround with white, mushroom or bechamel sauce and put a small sprig of parsley in the top of each timbal.

COPPAS SALAD

Cover a salad plate with lettuce leaves. In the center, place an artichoke heart filled with caviar. Around this alternately place large pieces of crab meat, hard-boiled eggs and asparagus tips. Serve with Louie dressing. Finely-chopped egg and green pepper may be substituted for the caviar.

LOAF CAKE

One cup of sugar and two tablespoons butter, creamed. Add the yolks of two eggs, well beaten; one-half cup sweet milk, one and one-half cups of flour in which has been sifted one heaping teaspoon baking powder, whites of two eggs and any desired flavoring. This cake can be varied by adding nuts or one teaspoon each of cloves, cinnamon or chocolate.

CHILI SAUCE

(Vera Lewis)

Thirty large green tomatoes
Three large onions
Three large peppers
One tablespoon each cloves, allspice and cinnamon
One teaspoon nutmeg
Two tablespoons salt
One cup sugar
One cup or more of vinegar, according to taste.

Put through large knife of meat grinder. Bring tomatoes to a boil and add other ingredients and mix thoroughly. Cook slowly two hours or more.

APPLE SAUCE CAKE

(Jeannette J. Larkin)

Two cups flour
One cup sugar
Two teaspoons (level) soda
One teaspoon cinnamon
One-half teaspoon cloves
A little nutmeg
Three tablespoons chocolate
One tablespoon cornstarch.

Sift all together, then add one cup nuts, one cup raisins. Stir all together. Add to this one and one-half cups applesauce, one-half cup melted butter. Beat all together well and bake one hour.

LAMB OR MUTTON SANDWICHES

Mince cold roast lamb or tender mutton, fine, and season with salt, pepper and tomato catsup. Add a few minced olives and make into a paste with mayonnaise dressing. Spread between thin slices of bread. Cut these sandwiches into diamond shapes.

Hints

If new potatoes are mealy and you wish to serve them whole, pour in a cup of cold water after they have boiled about ten minutes.

A squeeze of lemon in the water in which lettuce is put to cool crisps the vegetable and adds a slight flavor that is delicious.

When boiling macaroni or anything of like nature grease the saucepan with a little butter to prevent sticking.

Use two measuring cups, one for liquid and one for dry measure.

Always beat the egg whites first to avoid washing the egg beater between operations.

A small egg beater that fits into a cup is splendid for small amounts of cream, for one egg, etc.

Molasses will not stick to a cup if fat or water is measured in it first.

For pastry flour remove two tablespoons flour and put in two tablespoons cornstarch.

To change recipe for sweet milk or sour, add one-half teaspoon soda to one cup sour milk, then subtract one-half teaspoon from the amount of baking powder used.

Try ground caraway seed as flavoring for a simple cake. Many prefer the ground spice to the seeds.

If a pinch of vinegar is put into doughnuts they will not absorb the fat in which they are fried.

A hot cloth wrapped around jelly or ices will cause them to come out of the molds without sticking.

Keep an apple in the cake box. It will keep the cake fresh for a long time.

A pinch of salt added to the whites of eggs will make them whip better.

A little boiling water added to an omelet will keep it from being tough.

Never put strawberries in tinware.

When cutting fresh bread dip the knife in hot water.

Wooden spoons are best to use in cake making.

SOME WAYS TO KEEP JUICE IN FRUIT PIE

Fruit pie always brings the problem of juice boiling out all over the oven. There are several ways of overcoming this.

One way is to wrap a clean, wet rag around the edge of the pie. This does not add to the pie's appearance but it is generally efficacious as far as preventing a fountain of juice from pouring into the oven.

Another way is to make a paper funnel and insert into one of the air holes of the pie, so that the juice bubbles up in the funnel instead of spreading itself over the oven bottom.

Another way of overcoming the problem is to thicken the juice so that it forms a jelly instead of a stream. You may mix a good tablespoon or more of cornstarch or flour with the sugar, stir both thoroughly through the fruit before putting it in the crust, or put a layer of mixed sugar and thickening at the bottom of the crust, then the fruit and another layer of the sugar and thickening on top before adding the top crust.

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CROUTONS IN CORN POPPER SAVE LIGHTING GAS OVEN

Croutons can be made very nicely in a corn popper. Cut the bread the required size and shape and shake carefully over the gas burner. This saves lighting the gas oven.

FOR MERINGUE

A pinch of baking powder added to meringue will keep it from falling.

REMOVING PECAN MEATS

To remove pecan meats from shells, pour hot water over the pecans, letting them soak about ten minutes. Drain off the water, let them cool and then crack the shells. The pecan meats may then be removed in halves.

TO CLEANSE INSIDE SMALL-NECKED JARS OR BOTTLES

Nearly fill the jar with hot water, then add a teaspoon of baking soda. Shake well and empty jar at once. Repeat if necessary. Finally rinse bottle with cold water.

COLD SLAW

For a change, substitute the juice from sweet pickles for vinegar. The addition of a few nuts will also give a new flavor to cold slaw.

DRY COCOANUT

When using dry cocoanut, try wrapping it in a clean cloth and steaming it for a few minutes. It will taste nearly like fresh.

FISH

Never serve oily or rich sauce with salmon.

Salmon and white sauce with parsley or egg.

Other fish, egg sauce, tartar sauce, Spanish sauce.

Vegetables to be served with fish: slaws, shredded cabbage or lettuce, tomatoes, sprouts, artichokes.

All fish must be well cooked but do not put into very hot oven or in boiling water. Put in tepid water and bring to boil and boil slowly.

Garnish with parsley and lemons.

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